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THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 95

JULY 11, 1936

Number 2



"I'M A BARGAIN HUNTER

but I'm mighty careful about the binder flour I use!"

AND he's perfectly right in his action! Buying binder on a price basis is risky business.

Especially when you consider the many advantages that NUSOY offers. It is made by an exclusive patented process which we believe to be the finest of its kind. It is odorless, tasteless, colorless. It contributes no unnatural flavor or color to the product. NUSOY has tremendous moisture absorbing power. It holds and retains the natural juices ordinarily lost. It increases

yields. It reduces shrink. NUSOY has tremendous binding power, *the greatest you've ever seen*. Loaves, specialties and sausage hold together, have finer slicing qualities. Appearance is greatly improved.

NUSOY has advantages that *no other binder can offer*. It is backed by a half-million dollar corporation with the confidence to say: "NUSOY *must* make good or we will!"

No other binder comes up to NUSOY. *Order a bag today!*

American

SOYA PRODUCTS CORP.

Evansville,
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BUFFALO Self-Emptying Silent Cutter

Made in three capacities: 200, 350 and 600 lb.

THE hearty endorsement and nation-wide acceptance of the BUFFALO Self-Emptying Silent Cutter is in itself ample proof of our statement that it is the finest meat cutter ever developed.

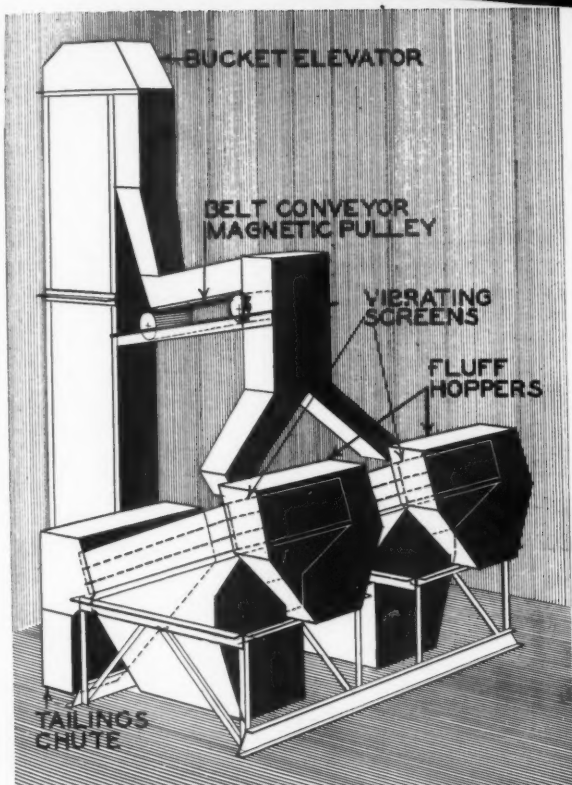
This powerfully constructed BUFFALO will cut sausage meat finer and faster and empty the finished batch quicker and with less trouble than any cutter ever devised. Comparative tests have proven this! Write for full details and prices.

JOHN E. SMITH'S SONS CO., 50 BROADWAY, BUFFALO, N. Y., U.S.A.

B U F F A L O

QUALITY SAUSAGE MAKING EQUIPMENT

FROM CRACKLINGS TO HIGH GRADE *Poultry Food* AT LOWEST COST

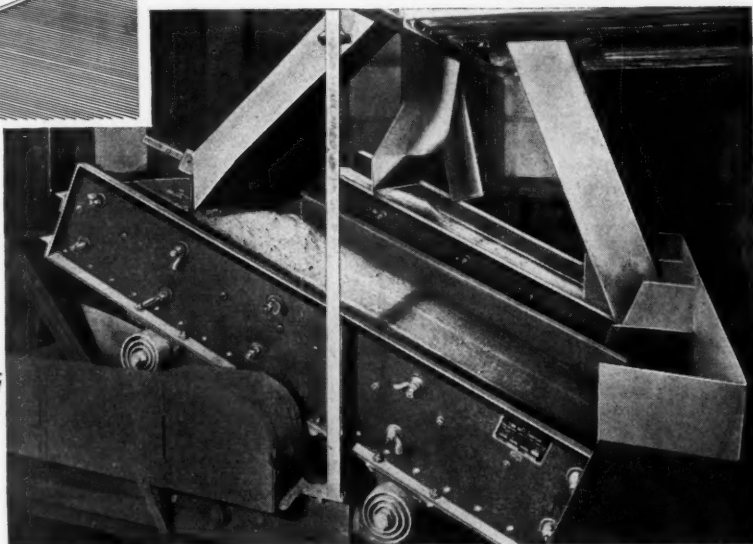
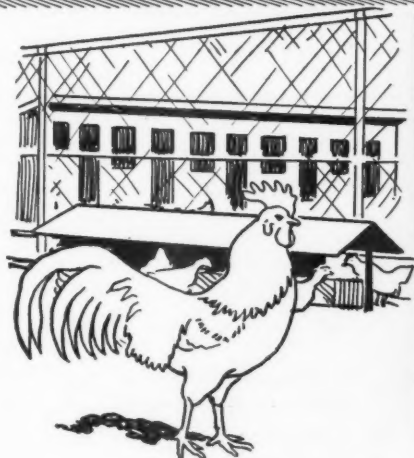


● A material improvement in quality and lower production costs are the net results obtained from this simple Link-Belt conveying and screening installation.

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Link-Belt engineers are always ready to assist in the effective solution of your material handling, screening and power transmission problems. Address Link-Belt Company, Philadelphia, Chicago, Indianapolis, San Francisco, Toronto, Kansas City, Mo., St. Louis, or any of our offices, located in principal cities.



LINK-BELT

SCREENING AND CONVEYING EQUIPMENT

Week ending July 11, 1936

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THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

Volume 95

JULY 11, 1936

Number 2



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PAUL I. ALDRICH
President and Editor

E. O. H. CILLIS
Vice Pres. and Treasurer

FRANK N. DAVIS
Vice Pres. and Manager of Sales

★

Executive and Editorial
Offices

407 South Dearborn Street,
Chicago, Illinois

Eastern Office
300 Madison Avenue,
New York, N. Y.

A. W. B. LAFFEY
Manager

Pacific Coast Office
1031 So. Broadway,
Los Angeles, Calif.

NORMAN C. NOURSE
Manager

★

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(Mail and Wire)

"THE NATIONAL PROVISIONER
DAILY MARKET SERVICE" reports
daily market transactions and
prices on provisions, lard, tallow
and greases, sausage materials,
hides, cottonseed oil, Chicago hog
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BREAKING ALL SALES *Records*



De Luxe Square Loaves

Attractive and artistic labels, variety of products plus an intelligently planned sales promotion have resulted in building up a record-breaking volume of sales on cooked luncheon loaves for a large number of "TEE-PAK" customers. Pork luncheon loaves, liver cheese, jellied tongue loaves, jellied corned beef loaves, souse, head cheese, macaroni and cheese loaves, pickle and pimiento loaves are a few of the fast selling items.



Boiled Hams in a New, Transparent, Sealed Container

Of course, the biggest factor is the attractive, lustrous, labelled appearance which out-shines and out-sells old types of packages. In addition, better keeping qualities and reduced shrink in the cooler are among several advantages of this new package already adopted by many leading packers whose sales have instantly responded by substantial increases after the new package was offered to the trade.

TRANSPARENT PACKAGE COMPANY

1019 to 1025 West 35th Street
CHICAGO, ILLINOIS, U. S. A.

One Indiana Packer
starting from scratch
has built up sales to
1,200 loaves a day,
36,000 lbs. a week,
with "TEE-PAK" co-
operation

Several of our customers report sales of from 75,000 to 125,000 loaves in the past couple of months . . . Scores of our customers have increased sales on luncheon loaves from 100% to 600%—by following a few simple, sound merchandising plans we suggested.

Sponsored
by



The revolutionary, new transparent container for Boiled Hams developed by "TEE-PAK" in the past few weeks has taken the industry by storm. Many important packers have adopted this new package. Already an astonishing number of repeat orders has come in indicating that the package is RIGHT—and that our claims of better keeping quality and improved sales appeal have been justified.

How "TEE-PAK" Can Help

We are prepared to offer progressive manufacturers real help in marketing a line of square luncheon loaves and Boiled Hams. We can suggest improved methods for processing these products and supply formulae for a line of luncheon loaves. Write for complete information stating which items you are interested in.

Calling All Packers—Calling All Specialty Men!



You see on display 5 loaves, reading left to right:

1. "Mock Chicken Loaf"—It has no competitor, the flavor is right.
2. Head Cheese Loaf.
3. "Beverly Club Loaf"—This loaf is delightfully tasty.
4. Salami Loaf.
5. Fancy Liver Cheese Loaf.

You want to make money—you must make money. *Our customers all make money.*



This illustration shows our testing kitchen equipment ready to serve you. We test our incoming new materials for quality and character. We test our sterilized outgoing products and number each package for future reference. Make no mistake—"It pays to be careful."

Here is an opportunity to increase your sales on loaves

The meat formulas for making these loaves will be furnished on application, together with the spices for seasoning of each. These spices are air-washed, sterilized and finely powdered to give the best seasoning effect in the loaf. Order a hundred pounds of the spice and the formula that goes with it.

In your establishment the money makers are loaves, fancy sausages and baked hams. You can add to these products new "sales ideas."

It costs no more to make a perfect product.

It costs a very little more to pack loaves in a special container.

If you guess correctly you are fortunate, if you guess wrong the loss is great.

WHY GUESS?

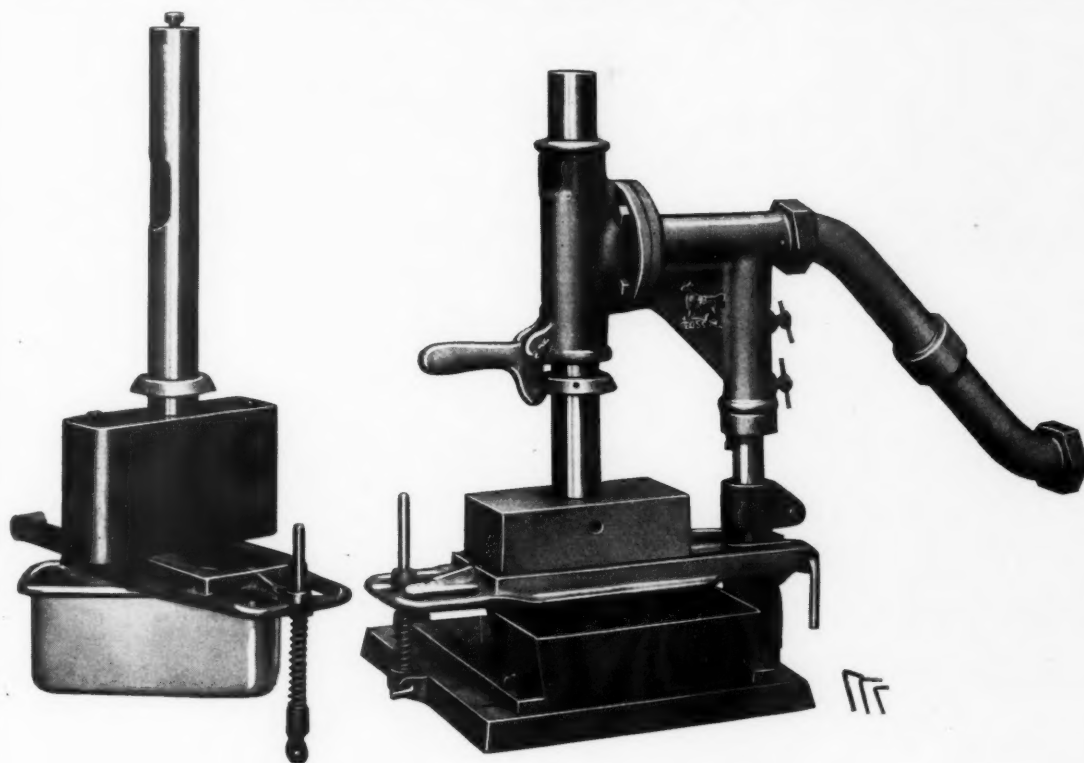
Our testing kitchen gives you protection.

The GRIFFITH LABORATORIES

1415-31 West 37th St.,
Chicago, Illinois

Canadian Factory and Office:
1 Industrial St.
Leaside, Toronto 12, Ontario

No. 518 "BOSS" Meat Loaf Pan Filler



This Automatic Pan Filling Machine is connected to stuffer and ready for immediate action.

It consists of only a few parts, is simple and quick to operate, and easily kept clean.

Air pockets and seams in the meat loaf are entirely eliminated.

The machine fills the meat loaf pans so evenly that when pans of uniform size are used, the meat loaves are almost identical in weight.

The capacity of the machine is based on the speed of the operator, averaging about one pan every three seconds.

The first of these machines is in successful operation in the plant of The H. H. Meyer

Packing Co., Cincinnati, Ohio, where an experienced operator has filled 4-lb. pans at the rate of 20 pans per minute.

This machine produces uniformly packed loaves. It does not control the rise of the loaf during the baking process. The size of the "hump" depends entirely upon the ingredients used in the loaf mixture.

Illustration shows the machine ready to be attached to the stuffer. It is equipped with plunger and lid to fit a square-cornered pan. To the left is shown a plunger and lid to fit a round-cornered pan. Plunger is furnished to suit individual requirements.

No. 519 PAN FILLER, with power pan feeding arrangement, is in process of development and will shortly be ready for demonstration.

*You can Count on the "BOSS" for Leadership
and for Best Of Satisfactory Service*

The Cincinnati Butchers' Supply Corporation

824 Exchange Ave., U. S. Yards,
Chicago, Illinois

Mfr. "BOSS" Machines for Killing,
Sausage Making, Rendering

1972-2008 Central Ave.
Cincinnati, Ohio





"GOODBYE, SON, TAKE CARE OF YOURSELF!" ...

Every bit of knowledge and skill you possess is wrapped up in that package trudging so bravely into a cold world.

It was right when it left your door, but will it be right on the table of its consumer? On that answer hangs your reputation.

So "trivial" a thing as a piece of paper can often decide between success or failure.

Here at KVP we specialize in food protection papers. We are helping many concerns protect their products and their profits. We might help you.

KVP

KALAMAZOO VEGETABLE PARCHMENT CO.
PARCHMENT (KALAMAZOO COUNTY) MICHIGAN



Luxury
Loaf

Liver
Loaf

Chicken
Loaf

Souse
Loaf

Stuffer

*Made of Stainless
Steel with Cast
Aluminum Base*

Made in two sizes.
No. 1 for 3 $\frac{3}{4}$ " casing
No. 2 for 4 $\frac{1}{2}$ " casing



A single, simple operation—processing in the Adelmann Luxury Loaf Container—gives your loaves a distinguished new appearance that multiplies sales. The Adelmann Luxury Loaf Container provides practicability, appearance, and low cost. The transparent casing affords visibility, identification, and protection. Used in combination, they produce luncheon loaves that *cannot* be confused with ordinary competitive products. Pistachio nuts, pickles, pimentos and peppers are visible through the casing and add to the attractiveness of the product.

Pullman loaves or small hams produced in sizes 02L-E, 1-0-E, 02S-E, or 02G-E, may be inserted into 4 $\frac{1}{2}$ -inch High Stretch Casings by using our new Stuffer No. 2. Ask for particulars.

MEAT LOAVES or HAMS in Casings!

*New Flavor Appeal
Better Keeping Quality
Improved Appearance*

PERMANENT
IDENTIFICATION



ADELMANN *Luxury Loaf Container*

For efficient, low-cost production of quality meat loaves and specialties. Cuts shrink, improves quality. Made in seven sizes.

ADELMANN—"The Kind Your Ham Makers Prefer"

HAM BOILER CORPORATION

Office and Factory, Port Chester, New York

CHICAGO OFFICE: 332 S. MICHIGAN AVE.

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London
Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities
Canadian Representative: C. A. Pemberton & Co., Ltd., Toronto, Ont.



AND RIGHT NOW

Coming into the peak of the most profitable season on meat loaves, be sure that your brand name or trademark is prominently identified, and that the wrapper reflects the fine quality built into the product.

Proper display, through a DANIELS WRAP, will help to sell your product. Our design department will gladly help you plan a

WRAP that will give your loaves the setting they deserve. There is no cost or obligation.

And since DANIELS packaging engineers are not restricted by any single packaging material, you can be certain of honest, helpful suggestions and unbiased cooperation in choosing the right wrapper for *your* particular job.

Do not delay—get full details immediately!

Package Designing
and MULTI-COLOR PRINTING

by

DANIELS

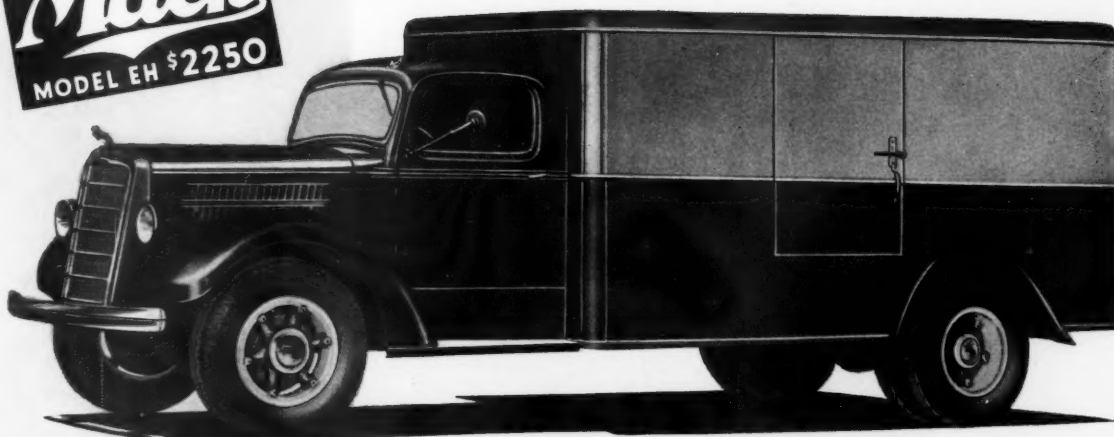
Rhineland, Wisconsin

TRANSPARENT CELLULOSE

GLASSINE

GREASEPROOF

Mack
MODEL EH \$2250



A NEW LOW IN MACK PRICES ... A NEW HIGH IN TRUCK VALUE

Mack now offers the most complete line of trucks in the industry—from the low-priced, lightest-duty Mack Jr to the heaviest-duty Mack. The entire line is fully manufactured by truck-builders—and sold, financed and serviced by Mack, through 76 direct factory branches and over 125 leading dealers.

A MACK at \$2250*! This new Model EH, 18,000 lbs. gross rating, is the truck sensation of the year! It brings to new thousands of truck operators top quality, stamina, dependability and lasting economy at a price far below that of any Mack ever before offered! And another startling fact—new Mack Jr trucks down to ½-ton rated capacity have set new high standards of value in the lower-priced field. Write for full details *today*.

*Price, f. o. b. Allentown, Pa.

MACK TRUCKS, INC., NEW YORK, N. Y.





ATTRACTING ATTENTION EVERYWHERE

The new Armour Moulded Dried Beef Inside is a real improvement over all old products of its kind.

Uniform in shape and size it can be sliced down to the very butt end, making it truly economical.

And you'll marvel at its color, too. A new processing method gives to the Armour Moulded Dried Beef Insides a bright uniform color from top to bottom. No dark areas in this dried beef.

Write for further information and quotations today.

Armour's
MOULDED DRIED BEEF

ARMOUR AND COMPANY - CHICAGO, ILL.

THE NATIONAL PROVISIONER

JULY 11, 1936

The Magazine of the Meat Packing and Allied Industries

MEAT LOAVES *a Profit Item*

★ Conditions Favorable at This Time
Should Be All-Year-Round Seller

MEAT loaves are profit-makers for packers and sausage manufacturers this year.

Profit possibilities are good because raw material supplies and prices are favorable, and because consumer demand for "ready-to-serve" meat products is probably at the highest level in years.

Meat loaves were once considered a summer item. They have now become an all-year-round sales possibility.

Several merchandising factors are favorable for promotion of meat loaf sales in 1936. Never before has the packer or sausage manufacturer had such a wide range of possible products to choose from. New developments in processing, packaging and seasoning have increased the attractiveness of meat loaves many-fold.

Meat Loaf a Dinner Dish

The American consumer is coming to regard the meat loaf not only as a "ready-to-serve" item—bought as a loaf and sliced—but also as a product that can be purchased in a 2-lb. or 3-lb. piece, to be heated and served as the main dish of a hearty meal.

Supplies of meats for making meat loaves and other "ready-to-serve" products were generally lower in price at the beginning of July than in earlier months. Average prices of a selected group of meat materials used in making

loaves were about 10 per cent lower on July 2 than at the opening of the year, and 5 per cent lower than four months ago. Price declines of some of the most important products going into meat loaves have been even greater.

Demand Is Increasing

Although there is no individual index which can be used for measuring meat loaf production and demand, it is probably accurate to reason that they will correspond rather closely with those for sausage. Sausage production under federal inspection for the first four months of the year increased 16 per cent over the average production for the similar period in the last five years. It was the largest of any corresponding period since 1928.

It is believed that the market for food specialty

APPETITE APPEAL

Baked Yankee loaf is one of the many profit-making meat loaf ideas open to the processor. (Photo Sausage Mfrs. Supply Co.)



products grows as consumer purchasing power rises. For the third consecutive month employment and payrolls in manufacturing and non-manufacturing industries have been rising, with retail sales showing an unusual gain for this season. Reports from individual packers indicate that they are enjoying excellent volume sales on meat loaves, sausage and specialty products.

Building Meat Loaf Sales

Meat loaves have been considered a summer food. There are indications that this attitude is changing. The next three months offer a good sales opportunity for the processor who wants to take advantage of the seasonal demand for "ready-to-serve" meats, which are equally adaptable for the heatless meal at home or for the outing.

How can the processor obtain his share of potential meat loaf sales which are indicated by supply and demand conditions?

He can build his meat loaf sales by:

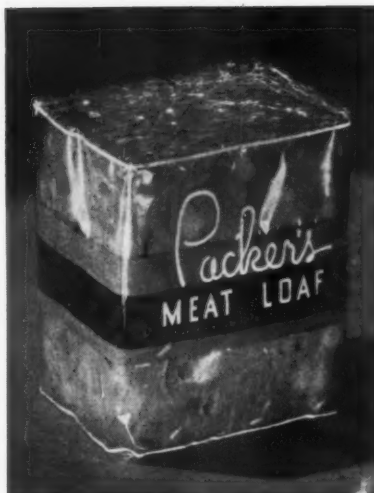
1.—Making a quality product.

2.—Aggressive and intelligent merchandising.

Variety is one of the most important factors in successful meat loaf merchandising. Meat loaf processors—like the bread bakers—have found it advantageous to offer a wide range of loaf products which vary enough in taste, content and appearance so that every consumer, no matter how often she buys, can select her meat loaf from new and old favorites.

Novelty Helps Sales

Increase in number of types of loaves made need not mean less volume for each kind. Total tonnage usually can be raised by the steady introduction of new loaf items. Variety is the "spice of life" to a specialty line, for con-



CONSUMER UNIT

Meat loaf in quantity suitable for one dinner meal. Unwrap and warm in oven, and dinner is ready. (Photo DuPont.)

sumers may tire of certain products or change their eating habits.

One successful packer is always ready to try out something new. If a new product sells well, its manufacture is continued.

"It doesn't cost much to try out new items," this packer says, "and it is the only way I know to keep in the van of the parade."

An almost limitless range of loaf items can be produced by using new combinations of meats; by adding vegetables, soya flour and other food products to meat; by achieving flavor distinction through seasoning and spices (as some packers have done by using Angostura in meat loaves); by garnishing with colorful fruits and vegetables; by covering loaves with attractive glazes; by packing the product in appealing wraps or containers, and shaping it into novel forms.

An Endless Line

There are literally hundreds of meat loaves which the packer can produce. The following are only a few of the possibilities:

- Braunschweiger Liver Loaf
- Baked Raisin Loaf
- Blood and Tongue Loaf
- Chicken Style Loaf
- Corned Beef Hash Loaf
- Chili Con Carne with Peas Loaf
- Cheese and Macaroni Loaf
- Garden Vegetable Meat Loaf
- Head Cheese Loaf
- Honey Cured Salami Loaf
- Jellied tongue loaf
- Jellied corned beef loaf
- Liver Cheese Loaf
- Liver and Bacon Loaf
- Luncheon Delicacy Loaf
- Manhattan Loaf
- Mushroom Meat Loaf
- Marble Loaf

- Pickle Loaf
- Pork luncheon loaf
- Pimiento Pickle Cheese Loaf
- Sandwich loaf
- Souse loaf
- Spiced Veal Loaf
- Spinach Meat Loaf
- Swiss Cheese Loaf
- Tongue Loaf
- Turkey Style Loaf
- Veal Loaf
- Vegetable Meat Loaf

Selling Pointers

In selling meat loaves, sales departments can well stress the following points in their merchandising:

1. Meat loaves offer a good margin of profit to the retailer.

2. Consumer acceptance can be developed on meat loaves because:

A.—They furnish an ideal hot weather meat.

B.—They are adaptable for lunch, dinner, supper, for sandwiches, for picnics, for the week-end automobile trip.

C.—Hot or cold, meat loaves furnish a tasty variety as the main meat dish of any meal.



CAUL FAT HELPS OUT

Lining meat loaf pan with caul fat adds to attractiveness of loaf as well as flavor of meat. (Tee Pak photo.)

D.—They are popular for service in the small as well as the large family. For example, a 3-lb. loaf can be cut in two 1½-lb. pieces or three 1-lb. pieces to serve the trade desiring small quantities.

E.—Heated, the meat loaf takes on an entirely new flavor. It can be served hot in the piece, or sliced and browned in butter for breakfast service.

F.—It is not expensive. It is all meat. There is no waste—no bones or excess fat—yet the loaf is moist, meaty and of good flavor.

An Important Meat Food

G.—There is no reason why the meat loaf should not take its place along with steaks and chops as one of the regular family meat services. Properly made and properly merchandised, it will do this.

Processing and sales departments

WRAPPING PROTECTION

Wilson & Co. meat loaves protected by inner and outer wrap of printed parchment in attractive design and eye-catching label.



can cooperate very closely in boosting meat loaf sales.

New developments in flavoring, packaging and decoration, and the new meat-food combinations worked out by the processing department, should be the merchandising ammunition for the sales department. The sales department can suggest new meat loaf ideas to fit a particular demand, and can keep the processing department informed as to what types of loaves are most popular and why.

Consequently, while many of the developments discussed here are primarily merchandising aids, their application must be worked out by the processing department.

A Balanced Meal

Vegetable-meat combinations are becoming increasingly popular with packers, since such loaves can be merchandised as almost a complete meal of healthful meat and vegetables.

One of the more popular loaves at present is a combination of five garden vegetables with meat. Spinach meat or spinach braunschweiger are loaves which have health and appetite appeal. Peas, sweet green bell pepper flakes, carrots and mushrooms are being used in meat loaves for their flavor and attractive appearance. The packer can now obtain individual vegetables or vegetable combinations ready for use, either canned or dehydrated. This eliminates any labor cost the processor might have in handling fresh vegetables and eliminates many production problems which might be troublesome.

Flavor and Appearance

Seasoning is an important factor in maintaining popularity of old favorites and securing public acceptance of new loaf products. Seasonings specially blended and prepared for meat loaf use are obtainable from reputable manufacturers. Their use insures that each lot of loaves will be flavored like preceding lots of the same type. They also eliminate possibility of error in measuring different seasoning ingredients.

Today's consumers and retailers want meat loaves which are clean-slicing, compact, smooth and meaty in appearance. They want the natural moisture held in the loaf until it is eaten. Modern binder flours, such as soya flour, aid the packer in producing loaves with these qualities. Loaves containing such flours have plenty of "eye appeal" in the retail show case and "taste appeal" on the consumer's table. Moreover, such a binder flour is economical for the packer to use.

Not only the cut surface of the loaf, but its whole outward appearance, must be attractive if it is to jog the "impulse" buyer into purchasing. Shaping, packaging, glazing, decorating or covering the meat loaf with a layer of fat are some ways in which the product may be made more attractive to retailer and consumer.

Molding and Packaging

Novel and conveniently-shaped loaves can be baked in meat loaf retainers and molds. The oblong loaf, slices of which will fit a slice of bread, is welcomed by the consumer as an aid in sandwich



SLICED AS NEEDED

Two tasty meat loaf items ready for store or home slicing. Labels in color printed on transparent wrap. (Photo Shellmar.)

making. A molded cylindrical loaf of about the same dimensions is also popular. Some packers have been experimenting with triangle-shaped and other novelty loaves. Retainers and molds are specially made for these purposes.

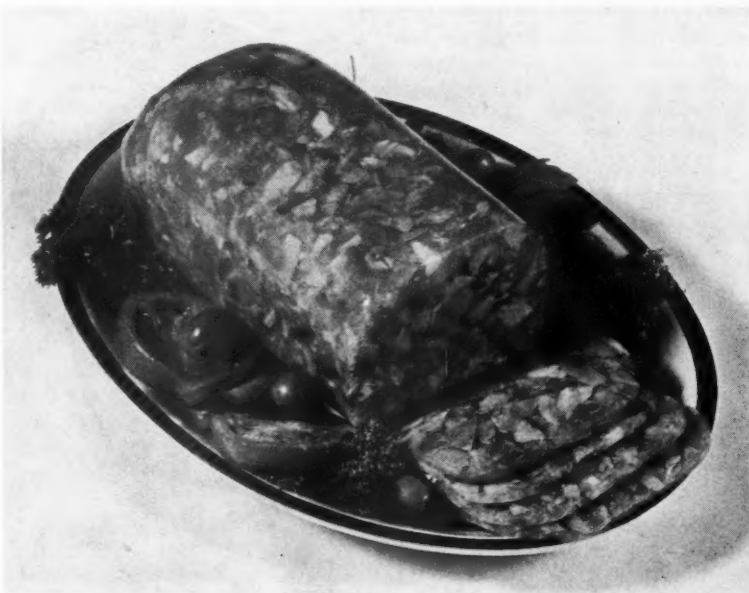
The packer protects his loaf items and makes them more attractive to the retailer and his customers by packaging. Wrappings of parchment protect the meat loaf from possible contamination and provide a good medium for presenting the packer's advertising message. Appealing color printing may be used on the parchment wrapper to catch the housewife's eye. Such packaging helps to preserve the product's moisture and maintain its attractive appearance inside the package.

Transparent wrapping is used on loaf products by many packers. Such a wrap allows full visibility, while protecting the product. The loaf itself may be decorated with fruits, mushrooms, a glaze or a fat covering before the transparent wrap is put on. The package may be tied with colored or printed ribbon.

One of the newer developments in transparent wrap is an orange, fast color wrapping that is said to retard rancidity and bring out appetizing appearance of the meat loaf. The packer's name and brand are printed on this wrapping.

Loaves in Casings

Baked loaves in fibrous artificial casings are becoming increasingly popular due to their appearance, protection, possibility of identification and improved keeping qualities. Such loaves may be processed in the bake oven or in the smokehouse. If baked, the loaf emulsion should be stuffed in casings with both ends tied. They are then placed in wire cages and started in a



SOUSE MAKES A FANCY LOAF

Popular among hot weather cold cuts, souse can be made not only palatable but attractive by liberal use of pork tongues along with other head meat. Pieces of sweet red pepper and other bright colored vegetables add to appearance and flavor. This is a big volume item in some houses. (Photo Visking Corp.)



MINCED HAM SELLS WELL

Minced ham is a popular all-year-round item. Put up in both loaf and cased form, it can be sliced as needed, either in store or home. (Photo Sylphcase.)

cold oven. The temperature is gradually raised to not more than 200 degs. Fahr.

The same product in wire cages may be baked in the smokehouse. Start slowly and gradually increase temperature during last hour of processing so that it reaches about 180 to 190 degs. The inside temperature of the loaves should be about 157 degs.

Basic Loaf Formula

While meat loaf formulas vary somewhat with the type produced, the packer may find a basic formula of considerable help in building a line of loaf products. He can add other ingredients to such a meat mixture, experimenting with small batches until he has achieved the desired results. One basic formula is as follows:

- 30 lbs. boneless bull meat or chucks
- 30 lbs. lean pork trimmings
- 30 lbs. pork cheek meat
- 10 lbs. regular pork trimmings

Seasonings and other ingredients:

- 5 to 10 lbs. binder flour
- 3 lbs. salt
- 4 oz. granulated sugar
- 2 oz. nitrate of soda
- 5 oz. ground white pepper
- 2 oz. ground nutmeg
- 1 oz. rubbed sage
- 3 1/2 oz. onion powder

If desired the bull meat, lean pork trimmings and pork cheeks may be dry-cured. Salt, sugar and nitrate may be omitted from the formula if the meats are pre-cured.

In using this formula meats are ground separately through 1/8-in. plate of hasher. Then place beef and pork cheeks in silent cutter and chop for

about 3 minutes, gradually adding binder flour and crushed ice or water. Successful loaf processors believe it is best to chop meats, ice and binder together to get a smooth mixture which will not develop "air-holes" in baking. Then add lean and regular pork trimmings and seasoning and chop all together for about two minutes more.

Veal Loaf Formula

For the manufacture of a good commercial veal loaf the following meats may be used:

- 50 lbs. boneless veal
- 40 lbs. extra lean pork trimmings
- 10 lbs. regular pork trimmings

Seasonings and other ingredients:

- 3 lbs. salt
- 3 1/2 oz. onion powder
- 5 oz. ground white pepper
- 2 oz. ground nutmeg
- 1 oz. rubbed sage
- 5 to 10 lbs. binder flour

Grind meat and onion powder through 1/8-in. or 3/32-in. plate, adding binder flour during the process. Put in mixer, add seasoning and mix thoroughly.

Mushroom Meat Loaf

Many packers and sausage manufacturers have found that a mushroom meat loaf appeals to their trade. A 60 per cent beef and 40 per cent pork formula is used. Pork is ground through 1/2-in. plate and about 5 per cent moisture added. One lb. of mushroom powder is mixed thoroughly with the pork and the mixture is fried slowly until edible. The pork is then cooled to 50 degs. Fahr.

Two or three cans of mushrooms are simmered in cooking fat for a few minutes. They are then cooled to 50 degs. Chop beef to binding consistency, add 20 per cent ice and mix with desired spices. Pork and beef are then mixed and mushrooms added on the last turn. Start baking these loaves at 180 degs., raising the temperature to 200 degs. within an hour. Then hold at about 205 degs. for two hours. A 5-lb. loaf should bake for five hours. This loaf might be decorated with a number of mushroom buttons.

A Health Loaf

The first step in making vegetable meat loaf is to soak about 2 1/2 lbs. of dried vegetable mixture in three or four gallons of water overnight. These vegetables are then added to 100 lbs. of a good meat formula. Some packers add red pimientos in making this loaf, obtaining a very colorful product.

(Continued on page 19.)



LOAF READY FOR SLICING

Armour's Star meat loaf wrapped in printed parchment, which is rolled back as loaf is sliced, keeping loaf moist and clean until used.

SAVINGS in Steam and Power

● How One Packer Could Add \$86,000 To His Annual Profits

A MID-WESTERN meat packer recently submitted to THE NATIONAL PROVISIONER operating data and cost figures from his power plant. Accompanying these were a letter which said in part:

"We recently had a survey made of our boiler and engine rooms by a consulting engineer who had been recommended to us as capable in powerhouse work.

"Savings he estimated we can make with a modern power department seem fantastic, in view of the fact we always have considered our power plant about as efficient as the average. In fact, our losses—according to his figures—are greater than the net profit we have been able to make any year for some time past.

Can't Believe It's True

"If what this engineer says is true, the steam and power savings we could make with an up-to-date power plant would go a long way toward paying dividends. But while we are hopeful he is correct, we fear there has been a slip somewhere. Savings such as he claims appear out of all reason.

"We are 'from Missouri'—we want to be shown before seriously considering a large investment in new power plant equipment. If he can make his claims stand up, we want the money that can be saved in our power plant. If he is wrong, we want to know that also.

"Will you please pass the attached data and cost figures to THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE. We would like very much to have a survey of our power plant similar to surveys on other meat plant power departments that have appeared in recent issues of THE NATIONAL PROVISIONER."

Checking Up The Survey

THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE is glad to comply with this request. The packer making it should understand, however, that any conclusion arrived at must necessarily be preliminary.

The only way a close approximation of possible savings can be made is to take into account all factors and conditions existing. Undoubtedly the consulting engineer who estimated the "fantastic" savings did this. And it is a 10 to 1 bet that his estimated savings are close to what actually are possible of accomplishment, using the equipment he has in mind or has recommended should go into the new power plant.

This packer purchases power for

equipment operation and generates steam for operating ice machines, rendering, processing and building and water heating.

Packer's Present Equipment

His boiler room would seem to be, as he says in his letter, "about as efficient as the average." He has four boilers, of 911 h.p., 612 h.p., 605 h.p. and 605 h.p., respectively. For the first nine months of the year on which operating data and costs were submitted, pulverized coal was burned under the boilers. Gas was used during the last three months of the period.

Boilers are equipped with forced draft, but no air pre-heat. Steam is generated at 175 lbs. per sq. in., 125 degs. superheat.

Six ammonia compressors—of 130, 200, 250, 350, 400 and 500 tons respectively—are installed. Three of these are motor-driven and three operated by steam engines.

During the year in question this packer slaughtered 74,476 cattle, 888,967 hogs and 25,463 calves and sheep.

Steam and power costs for the year were given as follows:

STEAM AND POWER COSTS.

Fuel cost (17,457 tons coal and 129,526,000 cu.ft. gas).....	\$110,992.41
Boiler room repairs.....	1,691.93
Boiler and engine room labor.....	23,599.82
Boiler and engine room supplies.....	1,438.27
Engine room repairs.....	1,677.99
Power, 4,630,000 k.w.h. @ \$.0145.....	67,135.00
Total	\$206,535.42
Less steam sold (2,800,000 lbs. at 90c).....	2,520.00
Net cost (not including fixed charges and water).....	\$204,015.42

Steam and power operating data, all of which was taken from records of the company, show the steam and power situation for the year to have been as follows:

OPERATING DATA IN OLD PLANT.

Steam produced per year, lbs.....	369,000,000
Max. steam demand, lbs. per hr.....	110,000
Min. steam demand, lbs. per hr.....	10,000
Av. steam demand, lbs. per hr.....	50,000
B.t.u. per lb. coal (est.).....	10,500
Max. power demand, k.w.h.....	1,400
Min. power demand, k.w.h.....	500
Av. power demand, k.w.h.....	1,200

New Equipment Needed

With these quantities of steam and power required for plant operation there is little doubt that high pressure boilers and extraction type turbines would serve this packer best.

Boilers built for a pressure of 450 lbs. per sq. in. 150 degs. superheat probably would be suitable. These should be equipped with forced and induced draft, air pre-heat and automatic control.

Turbines would be set to bleed and exhaust at the pressures determined as most suitable for the particular conditions.

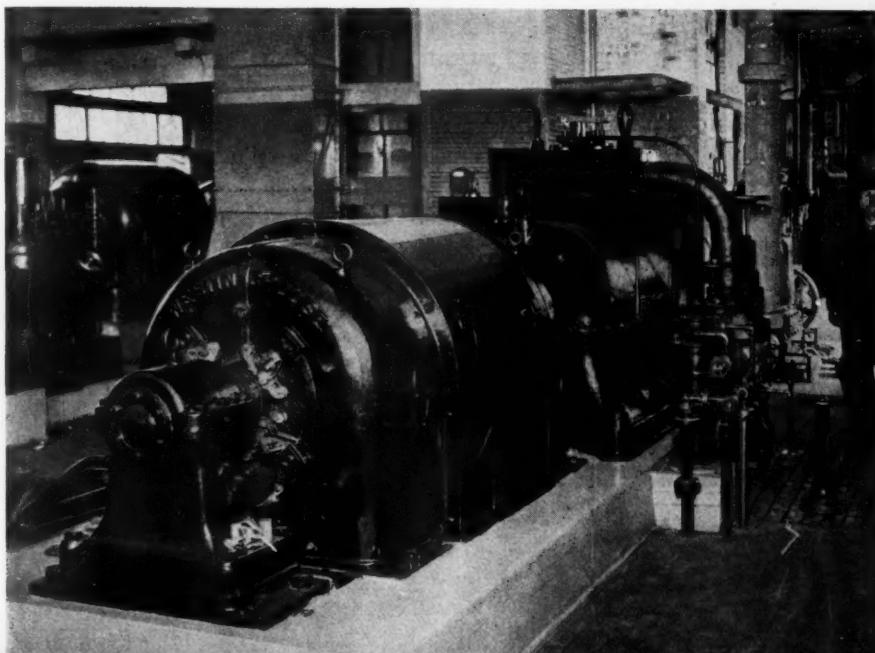
A survey of processing and manufacturing departments might reveal ways and means for reducing the total quantity of steam required. However, to be on the safe side in making this survey, it is assumed this could not be done.

(Continued on page 23)

EQUIPMENT PAYS DIVIDENDS

Using turbine-generator units like this, and high pressure boilers, a Midwestern packer could make power as a by-product of his processing steam demand, and cut his total plant costs approximately \$86,000 yearly.

Much of this saving would result from elimination of cost of purchased power. The remainder would come from better efficiency in the boiler room. (Photo Westinghouse Electric and Mfg. Co.)





The value of "VISKING" casings for meat loaves *is more than skin deep!*

This is the season for meat loaves. It will be a record-breaking season for meat loaves displayed in "VISKING" Casings. They dramatize quality with sheen, sparkle, eye-appeal. They give you, besides, *exclusive* plus values. • VISKING originated and copyrighted formulas for meat loaves, perfected the machine for stuffing them and the method for treating them. "VISKING" Casings have always been in the lead . . . and so have their users. • "VISKING" Casings represent constant research and improvement . . . numerous price reductions made possible by improved manufacturing methods . . . exacting supervision . . . rigid inspections . . . helpful sales service . . . dealer acceptance and a fast pyramiding demand. • In "VISKING" Casings the value is more than SKIN DEEP.

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"VISKING" is the registered trade-mark of The Visking Corporation to designate its cellulose Sausage Casings and Tubing.



PRACTICAL POINTS



for the Trade

Minced Ham Loaf

Minced ham loaf is a popular item with consumers. It is made in loaf form, or can be packaged and processed in artificial casings. Such a product, when cooked in a mold, is convenient for sandwich making and easy to slice.

Heavy hams may be used for making minced ham loaf. The packer may also use hams which, because of bruises, rough skins, etc., are not used as a regular or skinned hams. Take 100 lbs. of cured ham trimmings, not more than 80 per cent lean. Grind through the $\frac{3}{8}$ -in. plate and put in the mixer. Add the following seasoning:

- 5 oz. white pepper
- 8 oz. sugar
- 1 oz. ground celery
- $\frac{3}{4}$ oz. ground cloves
- $\frac{1}{2}$ oz. cinnamon

Mix spices thoroughly and add to ground meat in mixer. Be sure seasoning is well distributed. Then mix in 5 tablespoons of maple extract dissolved in 1 pint of cold water. Ready prepared seasonings or specially prepared seasonings, as manufactured by reputable firms, may be used in this formula to secure uniformity of product and convenience of manufacture.

When the minced ham is to be processed in artificial casings it is stuffed, tied and placed in wire cages or loaf retainers. Start baking at a low temperature; raise temperature gradually to not higher than 170 degs. Fahr. Baking should continue at this temperature until loaf is finished, or about 3 to 3 $\frac{1}{2}$ hours.

This product may also be pressed into molds lined with parchment paper. Put the lid on as tightly as possible. Cook for 3 to 3 $\frac{1}{2}$ hours at a temperature of 160 to 165 degs. Cool and put in chill room until the following day. It is then ready for stuffing into artificial casings.

Minced ham loaves may be made with a number of different combinations and seasonings. To be called "minced ham," however, the product must be made from ham. If made of cured pork trimmings it would be a meat or sausage loaf.

SWISS CHEESE LOAF

This is a high quality specialty which appeals to customers who want the best in meat loaves. It is made as follows:

- 20 lbs. Swiss cheese, cubed $\frac{3}{4}$ inch.
- 20 lbs. veal
- 10 lbs. regular pork trimmings
- 50 lbs. lean pork trimmings

Seasonings and other ingredients:

- 2 $\frac{1}{2}$ lbs. salt
- 8 oz. sugar
- $\frac{3}{16}$ oz. sodium nitrite
- 6 oz. pepper
- 1 $\frac{1}{2}$ oz. nutmeg
- 1 oz. coriander

Grind pork and veal through $\frac{1}{8}$ -in. plate. Put ingredients in mixer, adding cubed Swiss cheese just before mixing is completed. Line baking molds with caul fat. Cook in molds at 160 degs. Fahr. for two to three hours.

BONE-BRUISED HAMS

Pelvic bone bruises in hams are causing difficulty for a Northern packer. He writes:

Editor THE NATIONAL PROVISIONER:

We are finding a number of hams bruised around the pelvic bone. Our hoist seems to be working properly; we are using regulation shackles and our scraper is in good condition. Can you suggest a possible cause?

Since this packer's killing equipment is in good shape, it is possible that his difficulty may be in trucked hogs which have "spread" during the trucking period or during unloading.

If the packer is finding this trouble in his cured hams it is probable that these hogs were trucked in during the spring months, when roads were bad. Under such conditions the hogs may have been jolted a great deal with resultant spreading. This, of course, causes internal bruises.

Meat Loaf Pointers

A packer who makes a good line of meat loaves reports that the following operating pointers have been helpful to him:

- 1.—Brown outer crust may be given baked loaves by dipping them in hot lard or cottonseed oil for a moment.
- 2.—Hog caul fat is an economical ingredient to cube for making meat loaves. It may also be used for lining molds.
- 3.—Meat loaves containing binder flour should be cooked somewhat longer, so that product will heat through at the same rate as an all-meat product.
- 4.—Satisfactory results can be obtained by chopping binder flour and meat together, throwing ice and flour in chopper together. This results in a good smooth mixture.
- 5.—Meat-cheese loaves should contain a type of cheese which will not melt and run during processing or afterward.

Baked Chicken Loaf

Baked chicken loaf is sometimes made as a specialty item by sausage manufacturers. An Eastern processor writes:

Editor THE NATIONAL PROVISIONER:

Can you tell us how to make a baked chicken loaf? We believe we have a daily market for 10 or 20 of these loaves.

Baked chicken loaf may be made as rich or economical as desired. The quantity of fowl, percentage of fat and of cereal used can be adjusted most satisfactorily by experiment. Under federal inspection regulations, if loaf is called "chicken loaf," the meat contained must be all chicken.

Either roosters or turkeys can be used for this purpose. It is most economical to cook the chicken and bone it afterward. If meat is almost entirely chicken or poultry, some cooked pig skins ground up and mixed with the chicken will help as a binder.

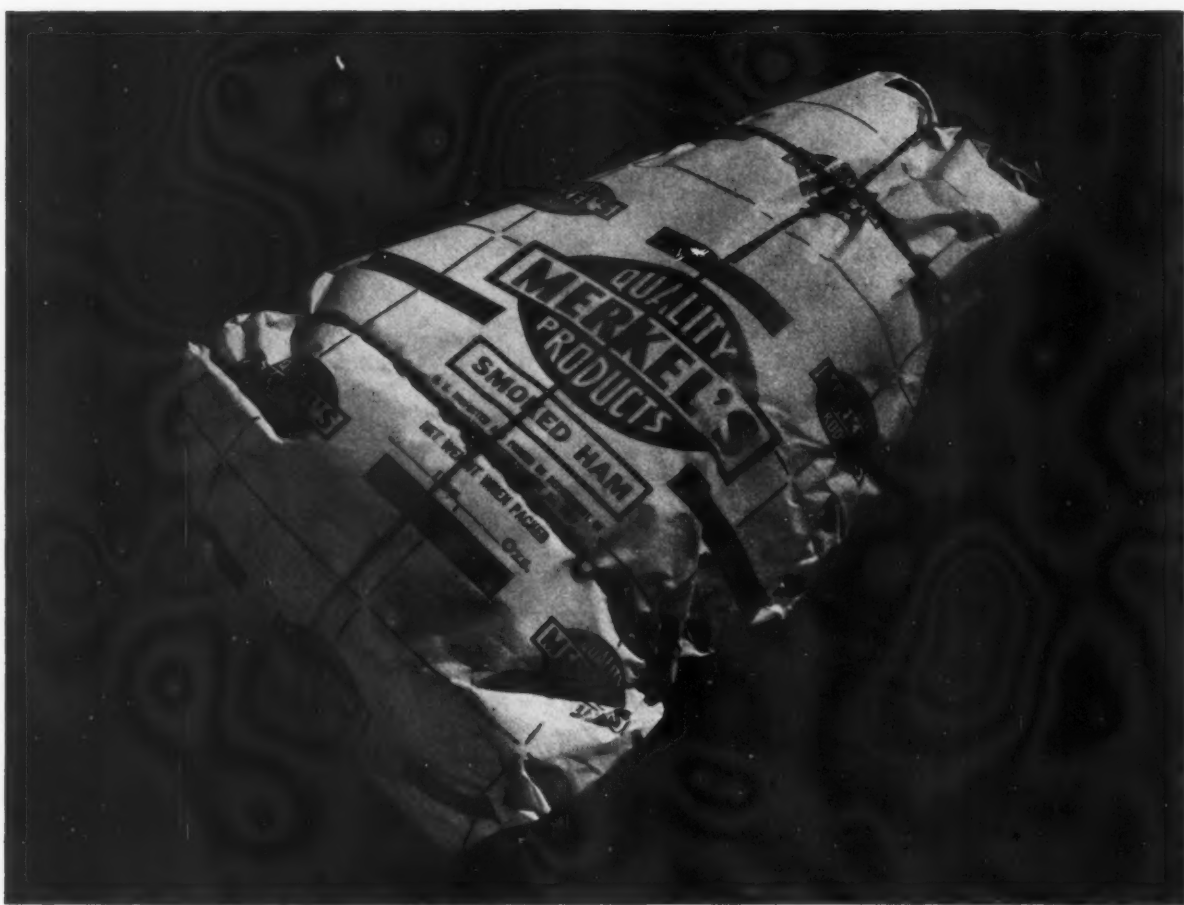
Cereal may be used if desired, and seasoning to taste. Some processors use salt and pepper and a touch of onion. The addition of chopped sweet red pepper adds to the flavor and appearance. Prepared seasonings are also made for chicken loaf.

Cut well-cooked meats into small pieces, pack in a loaf pan and pour over this some broth in which chicken is cooked after skimming off all fat and strainings. Loaf is baked for half an hour at around 200 degs. Fahr. and temperature is then raised to about 250 degs. to finish off. As all products used in this loaf have been cooked previously, it is not necessary to bake it for an extended period of time.

Such a loaf can also be stuffed into fibrous artificial casings. Both ends of casing are tied and it is placed in a wire cage. It is started with a low temperature in the oven (preferably cold) and raised to not higher than 200 degs. Fahr. It is held at this temperature until finished.

If loaf is made for local distribution, a combination of fowl and veal can be used in the proportion desired. Cook chickens or turkeys and bone them. Partially cook the veal. Grind veal through 1-in. plate and chicken through $\frac{3}{8}$ -in. Use some of skimmings from cooking of fowl for whatever moisture is desired. Use of cereal is optional. Do not use sodium nitrate.

After meats are ground and seasoned to taste, bake in a meat loaf pan for one-half hour, starting the oven at 200 degs. and working up to 250 to 300 degs. at the close. This makes a very nice product.



...keeps fresh and appealing in its insoluble, grease-proof wrapper

There are two big questions to ask when you are deciding on the wrapper to use for your meats. Will it give the best possible protection? Will it give your product sales appeal? ¶ Packers are answering both these questions by using Patapar. For this is one sheet that *does* give real protection. It is both insoluble and grease-proof. Moisture or juices from the meat cannot work through, weaken it and cause it to tear. It keeps the meat fresh and tender. ¶ As to sales appeal, Patapar gives you that, too. Striking effects and designs can be created by printing it in fast-color inks. And its clean, pure texture gives the meat a tempting, appetizing appearance. Would you like us to send you samples and prices of Patapar? Write to

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THE POPULAR NAME FOR PATERSON VEGETABLE PARCHMENT

Meat Freight Rates

INTERSTATE COMMERCE COMMISSION examiners have recommended that freight rates on fresh meats and packinghouse products from interior Iowa points to destinations East of the Illinois-Indiana state line be increased, to remove undue prejudice against such commodities from Missouri River packing plants. The proposed report was made in No. 25143, No. 26970, No. 27224 and I. and S. No. 4142, Packinghouse Products from Iowa to the East.

Examiners termed the proceedings "another chapter in the long standing controversy between the meat packers located along the Missouri River and in interior Iowa."

The report declared that rates on fresh meats and packinghouse products from Missouri River points to Eastern destinations are not unreasonable, but are unduly prejudicial in relation to rates from points in Iowa and Minnesota. The examiners said that proposed increased carload rates on packinghouse products from Iowa points to Eastern destinations were not justified, but that such increases should follow bases advanced in their report.

It was pointed out that in prior reports the commission had indicated it found undue prejudice against Missouri River packers. Therefore, if prejudice and preference were to be removed it had to be by increases in rates from interior Iowa.

It was recommended that rates complained of on fresh meats from Kansas City, St. Joseph, Omaha, Sioux City and St. Paul be found not unduly prejudicial in relation to rates from Cedar Rapids, but unfavorable to packers located at such points and unduly favorable to packers at Ottumwa, Waterloo, Austin, Mason City and Des Moines. Rates from Missouri River points should not exceed those from Ottumwa by more than 18 cents; from Waterloo by 17 cents; from Austin and Mason City by 16 cents, and from Des Moines by 11 cents. Rates from St. Paul should not exceed those from interior Iowa points by amounts exceeding 5 to 7 cents.

Specific proportionals were recommended on packinghouse products from interior Iowa points to Mississippi River, with fifth-class rates as maximum, as follows: Cedar Rapids, 7 cents; Ottumwa, 10 cents; Waterloo, 11 cents; Austin, Minn. and Mason City, 14 cents; Albert Lea, Minn., 13 cents; Faribault, Minn., 14 cents and Des Moines, 15 cents. It was recommended that St. Paul be put on the same basis as Faribault, Minn.

ICC TRUCK SAFETY RULES

A national speed limit of 45 miles per hour for trucks operating as contract or common carriers in interstate commerce was proposed in safety regu-

lations issued recently by the Interstate Commerce Commission. Regulation for safety of private carriers in interstate commerce (most packers operate trucks as private carriers) has been deferred for further study because of the administrative problems involved.

The new regulations would be imposed under authority of the motor carrier act of 1935 and would cover driving practices, equipment, lights, requirements for safety glass, and would also set up machinery for gathering information as to qualifications of drivers. Reporting of accidents will be required. The regulations are the first step in a program which would include medical examination and licensing of drivers and limitation of hours of service. Inspection and maintenance standards for trucks may be set up, the inspections to be made by the carrier subject to check by the commission.

WATCH MOTOR CARRIER ACT

Shippers should "watch their step" during the present formative period in application of the Federal motor carrier act, according to a warning issued by the National Industrial Traffic League, shipper's organization. Common carriers under the act are not allowed to deviate from rates filed with the Interstate Commerce Commission. In case of any deviation from filed rates the shipper is equally liable to penalties of \$500 for the first offense and \$2,000 each for subsequent offenses. It has been the custom heretofore for individual shippers to make whatever arrangements they could with common carrier motor operators.

LABOR ACT NEARS TEST

Constitutionality of the Wagner labor act governing employer-employee relations may be tested before the United States Supreme Court this fall by an Arkansas lumber company. The firm's suit to obtain an injunction to prevent the National Labor Relations Board from holding hearings was dismissed by a federal district court for "lack of equity" and the lower court's action was upheld by a circuit court of appeals. The firm has now appealed to the Supreme Court, charging that the law destroys "freedom of contract and invades powers which are reserved to the states."

CANADIAN BEEF BRANDED

Sales of branded beef in Canada during May, 1936, totaled 3,599,227 lbs.; those for the same month in 1935 being 4,123,702 lbs. Sales of the first or red brand in May, 1936, amounted to 1,161,423 lbs., and those of the blue or second brand 2,437,804 lbs.

DOG FOOD REGULATIONS

Changes in U. S. Bureau of Animal Industry regulations on dog food manufacture in federally-inspected establishments, which were recently issued as amendment 10 to B.A.I. order 211 (see THE NATIONAL PROVISIONER, May 9, page 38), are further explained in a bureau circular letter. General effect of the amendment, which becomes effective September 16, is summarized as follows:

Old Inspection Ended.—Inspection by the bureau of canned product containing meat or meat product, which is prepared and labeled as dog food, etc., will cease on September 15. Amendment does not modify provisions of the federal food and drug administration. No extension of time will be granted establishments to prepare inspected and passed food for animal feed.

Inspection Marks.—Stocks of unlabeled inspected and passed canned feed on hand September 16 shall not be labeled with inspection marks nor bear establishment number. Embossed establishment number, after September 15, will be reserved for canned meats for human food.

New Inspection.—Preparation of animal feed under amendment may be begun at any time before September 16 and operations may be conducted in any edible products canning department under same conditions as for preparing uninspected pork and beans, hominy, etc.

Duration of Inspection.—Meat or meat product used in official establishment in preparing animal feed will receive same inspection and reinspection for fitness for human food as given any other meat article. Inspection will continue until product is actually in mixture or article which is feed for animals.

Inedible.—Inedible products cannot be brought into edible departments in preparing food.

Labels.—New labels should be carefully designed. Labels and marks must show plainly that article is animal feed, and *there should be no statement that it is in any way fit for human consumption.* The bureau suggests such statements as "Fit for Food," etc., be avoided.

No modification of statement prescribed in amendment 10 will be allowed.

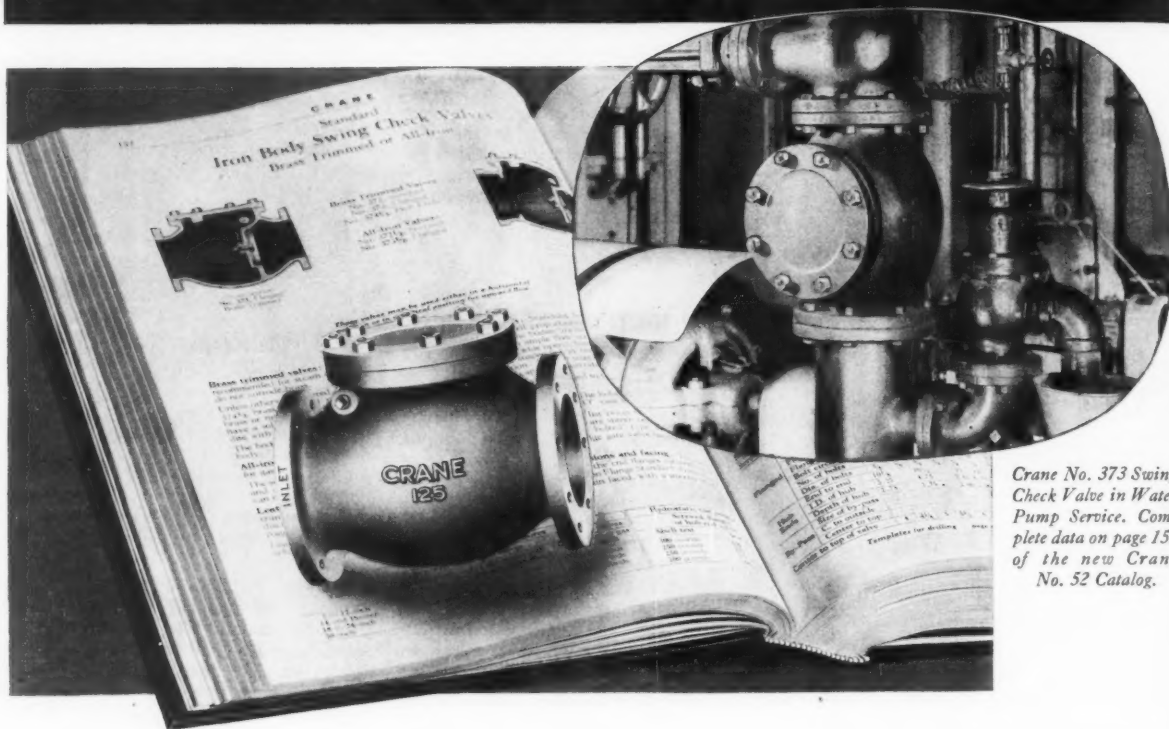
Human Food.—Bureau will not regard properly labeled animal feed as meat food for human consumption. However, unlabeled and unmarked cans of same food outside the plant must be regarded as human food and subject to federal meat inspection laws and regulations.

TRIMMING OFF THE PROFITS

Do your men trim the profits off your pork loins? Read chapter 6 of "PORK PACKING," The National Provisioner's pork plant handbook.

FOR ALERT RELIABILITY

Use them on Steam or Water



Crane No. 373 Swing Check Valve in Water Pump Service. Complete data on page 152 of the new Crane No. 52 Catalog.

WHETHER it is guarding a water supply, conserving steam and fuel, or protecting against the unexpected emergency, the packing plant's first requirement on swing check valves is unfailing reliability. And Crane Swing Check Valves give you that guarantee backed by years of proved performance.

Every feature of the 373 design has been proved right over and over again. On a two-inch line or a thirty-inch main—you can trust them. And to help gain full operating efficiency, there is a minimum restriction of flow and the highest degree of sensitivity even on jobs that are unusually rough on valves.

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Adaptable for either horizontal installation or for upward flow, the valve disc and suspension have been worked out to eliminate the possibility of sticking even where the valve operates only at remote intervals. The closing action is quick and clean cut—a real advantage where operating heads are low. Installation is practical in out of the way places because of extreme accessibility to the operating mechanism.

The convenience of your nearby Crane branch or Crane distributor will save time and provide quick, able assistance on your piping problems. You can rely on Crane service and Crane products.

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Steam and Power Savings

(Continued from page 17.)

Therefore, calculations are based on the quantity of steam given in the steam and power operating data. For simplicity, it is also assumed that coal costing \$3.00 per ton delivered at the plant will be used.

With the layout of boilers and turbines suggested, a water rate of 40 lbs. or less would be possible—that is 40 lbs. of steam or less would be required to generate a k.w.h. of electricity.

Power As A By-Product

On this basis, assuming all steam were put through turbines and all equipment driven by electric motors, (which might or might not be the most economical practice) this packer could generate in the course of a year 9,155,000 k.w.h. of power, as follows:

Power available—	366,200,000 lbs. of steam	=9,155,000
	40 lbs. steam per k.w.h.	k.w.h.

In this calculation the quantity of steam sold is deducted from total quantity generated.

This packer requires 4,630,000 k.w.h. for equipment operation. There would be facilities, therefore, for generating as a by-product of the processing steam demand 4,500,000 k.w.h. in excess of that needed.

A Large Saving Indicated

If coal with a heat content of 10,500 B.t.u. were used, and a boiler efficiency of 82 per cent were secured—readily obtainable with modern steam generators equipped as previously suggested—this packer would be able to generate 6.4 lbs. of steam per pound of coal burned, using a steam pressure of 450 lbs., 100 degs. superheat.

Evaporation—	10,500 x 82 per cent	=6.4 lbs. steam
	1,350 B.t.u. (steam)	per lb. coal

If this packer secured an evaporation of 6.4 lbs. of water per pound of coal burned, his coal consumption for the year would be 28,800 tons.

Coal required—	369,000,000 lbs. of steam	=28,800 tons.
	6.4 x 2,000	

With the foregoing data, it is a simple matter to calculate costs and savings in the new power plant.

Costs in New Power Plant

Coal, 28,800 tons @ \$3.00.....	\$86,400.00
Boiler room repairs.....	2,000.00
Boiler and engine room labor.....	25,000.00
Boiler and engine room supplies.....	2,000.00
Engine room repairs.....	1,800.00
Power.....	—

Total	\$117,200.00
Savings	86,815.42

Present cost

Necessarily some of the items of cost in the foregoing cost table must be estimated, but it is believed all are on the safe side—that is that they are conservative.

The set-up suggested may or may not be the best one under the circumstances.

It is used only as a basis for estimating savings. A complete engineering survey would be required to determine just what equipment and method of operation would give the best economy.

Savings Would Soon Pay Cost

This estimated saving of \$86,815.42 may be greater or less than the "fantastic" savings estimated by the consulting engineer who made the survey of this plant.

Of one thing, however, this packer can be certain. This is that, despite the fact that his boiler room is as efficient as the average, there is a large saving to be made with a modern power plant—a saving that would return from 20 to 25 per cent, perhaps more, on the investment required.

NEW BRANCH HOUSE IDEAS

What is said to be the most modern branch house in the Southeast for the storage, processing and distribution of meats and other food products has begun operations in Augusta, Ga. This new Swift & Company plant replaces the branch house erected by the company in 1907 to serve the territory of Eastern Georgia and Western South Carolina. Following the formal opening on June 24, attended by more than 4,500 visitors, the plant is now on full operating schedule, managed by R. C. Stevens, who has been in charge at Augusta since 1921.

This fireproof structure of brick, steel and concrete has a basement and two upper floors. The largest of its 9 coolers is lined with blue tile and illuminated by brilliant blue bulbs of the latest design, said to be the nearest approach to natural daylight. This cooler has a capacity of 75 cattle, 75 calves and 100 lambs.

In the sausage kitchens more than 70 kinds of domestic sausage are pre-

pared. There are also 11 smoke ovens, large loading and unloading docks, and a new system of automatically-controlled refrigeration using ammonia in liquid form, rather than the usual ammonia gas. This unit is charged with a sufficient quantity to operate without refilling (and barring leaks) for from 8 to 12 years! An additional feature of the construction is that all rooms, excepting coolers, receive daylight and outside ventilation.

PACKERS ARE MODERNIZING

Plymouth Rock Provision Co., Brooklyn, N. Y., is installing new boilers as part of a power plant modernization program.

Adolf Gobel, Inc., is adding a battery of seven new smokehouses to its Brooklyn, N. Y., plant, and will also add another story to the building, to be used for general offices of the company. Plant of the company at Washington, D. C., will be reopened in the fall, to include killing and manufacturing of a full line.

The former O'Brien packing plant near Dawson, Okla., has been purchased by Frank W. Banfield and son, Deering, Kans. About \$50,000 will be spent in modernizing, including addition of a rendering department.

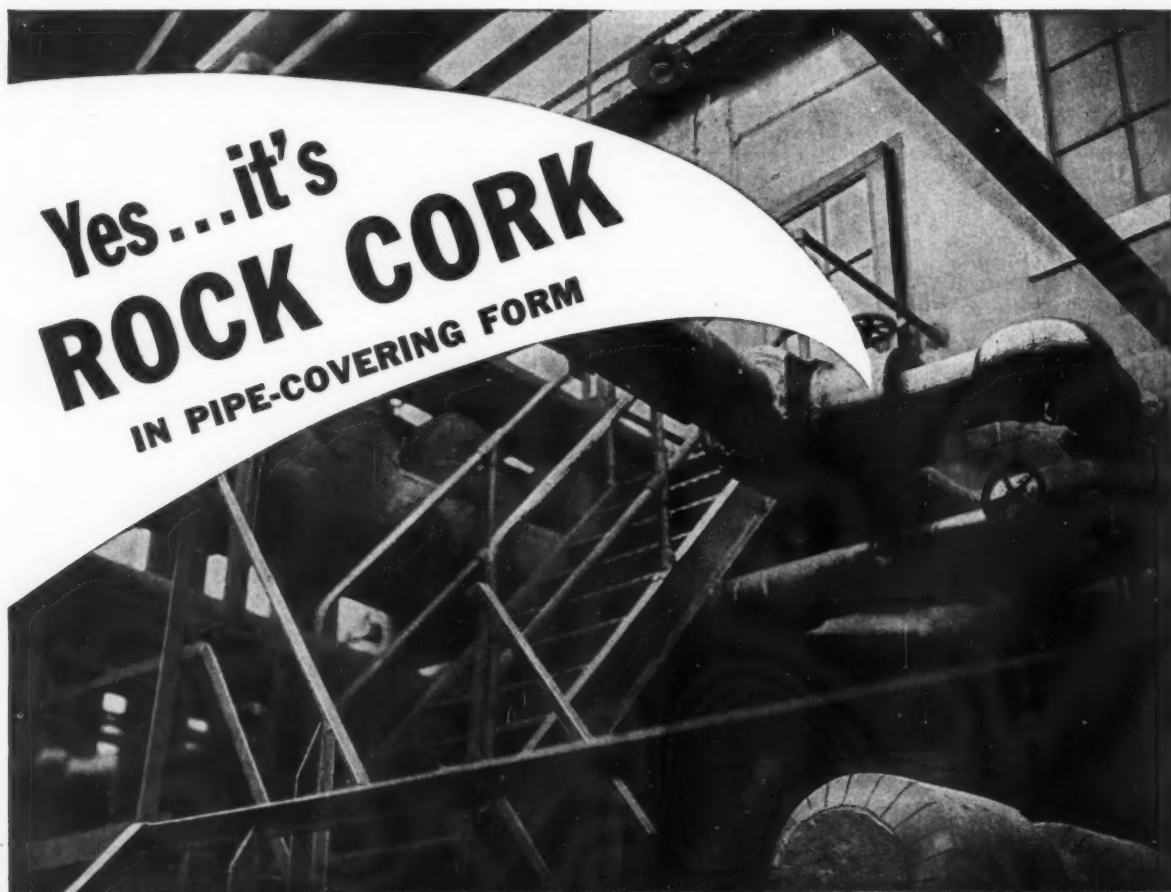
Conner Mfg. Co., Louisville, Ky., has been appointed distributor of Enduro stainless steel, serving northwestern Kentucky with a complete stock of sheets.

SYMPHONY IN BLUE

Beef cooler in new Swift branch at Augusta, Ga., is finished in blue tile and lighted with brilliant blue lamps.

Left to right (in frocks): Manager R. C. Stevens, district manager E. B. Adams, beef salesman A. Sanders.





Yes...it's
ROCK CORK
IN PIPE-COVERING FORM

Now you can use this Famous Mineral Insulation
for Low-Temperature Piping . . .



29 Years in Sheet Form!

ROCK CORK SHEETS, installed in 1907, are providing highly efficient insulation after practically three decades of continuous service. Mineral in composition and highly moisture-resistant, Rock Cork is rotproof, odorless, sanitary. A permanently efficient insulation.



Johns-Manville
ROCK CORK

LOW-TEMPERATURE INSULATION

In Sheet Form and for Pipe Covering

THOUGH newly announced, Rock Cork Pipe Covering is by no means a new material!

First, because it is identical in its mineral composition with Rock Cork Sheets—a material which, for nearly three decades, has conclusively demonstrated its superiority as a permanently efficient low-temperature insulation.

Furthermore, Rock Cork Pipe Covering was made to win its own spurs. It is now formally introduced only after it has been thoroughly proved on its own account during four years of exacting field service under actual working conditions.

Factory-Applied Hermetic Seal—In

addition to its unequalled, *natural* moisture resistance, Rock Cork Pipe Covering is hermetically sealed. A factory-applied waterproof jacket adds this further protection against infiltration of moisture-laden air . . . the most frequent cause of failure in low-temperature insulation.

Longitudinal and circumferential joints are both lap-sealed at installation. This, together with the most effective method of insulating fittings yet devised, makes Rock Cork Pipe Covering an unbroken, seamless sheath of insulation, permanently airtight and moistureproof.

Send for our Rock Cork brochure, giving complete information on this material in both sheet and pipe-covering form.

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22 East 40th Street, New York
Please send me the data sheet brochure on Rock Cork Sheets and Pipe Covering.

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and Air Conditioning

COOLING WITH WATER

"The articles on air conditioning which have appeared recently in THE NATIONAL PROVISIONER have no doubt changed many packers' ideas on conditions required for carcass and product preservation in the meat packing plant," writes a well-known packing-house engineer.

"These have brought out very clearly that while a low temperature is a necessary condition to be maintained in chill rooms, coolers and processing and manufacturing rooms, it is not as important as some meat men have hitherto considered it. In fact, in no instance is a low temperature in a cooler in itself adequate to preserve product in best condition.

"To the engineer and the meat plant executive whose duty it is to reduce production cost and eliminate waste, loss and damage to product, the increasing fund of information being accumulated on carcass chilling and meat and product storage opens up some interesting possibilities.

"The economies effected by 18- or 24-hour chilling of hogs, instead of 36 or 48 hours, are quite generally recognized. A reduction in the amount of chill room space required, a quicker turnover, better labor efficiency and fewer sour hams are some of the savings being made. Maintaining proper humidities in the chill room during the chilling period, rapid air circulation and new methods of cold air distribution through the room are cutting more time off the chilling operation. Chilling to cutting temperature in 18 hours is no longer an accomplishment that causes any comment.

"We are finding, also, that by maintaining humidity at the proper point, and providing positive air circulation in a room, temperature of refrigerant can be reduced in some instances and cost of refrigeration lowered. In the pork-cutting room, smoked meat hanging room, sausage kitchen, storage and packing coolers, bacon slicing room and assembly and shipping room temperatures ranging from 50 to 65 degs. F. usually are maintained. Brine at a temperature of, say 26 degs., often furnishes the refrigeration.

"I believe a worth-while saving could be made by substituting clear water (water to which no salt has been added) for brine in these locations, particularly when spray type unit coolers are installed. Maintaining the clear water temperature at 33 degs. F. would give a temperature spread between refrigerant and room of 17 to 33 degs. This is sufficient to maintain the de-

sired room temperatures, provided it is possible to maintain sufficient air circulation in the room.

"Two important savings would result:

"1.—A reduction in refrigeration cost, and

"2.—There would be less deterioration of unit coolers, rails, hangers, equipment, etc., by doing away with brine corrosion.

"And when we think about water as a cooling medium we find another possible use for it in this connection—comfort cooling to produce better labor efficiency on hot days. In our plant all heating is done with suspended type unit heaters. The same type of equipment might be used for cooling with cold water. With the outside temperature 90 to 100 degs. I believe it would be possible, using the 58 deg. water from our well, to maintain an inside temperature of 80 to 85 degs. in this manner. Cost would be small, as no water would be wasted. It would be made up largely of pumping cost and cost of power to operate cooler fans."

HOG REFRIGERATION

Chilling hogs is one of the most important things connected with curing. Have your men read the "do's" and the "don't's" in "PORK PACKING," The National Provisioner's latest revision of "The Packers' Encyclopedia."

REFRIGERATION NOTES

Contract has been awarded for cold storage project at State docks, Mobile, Ala.

A new cold storage plant is being erected by Louis Matiasovich, Santa Rosa, Calif.

New cold storage plant has been opened by Leslie & Townsend, Berthoud, Colo.

Local plant of Ebner Ice & Cold Storage Co., Olney, Ill., has been converted from steam to electric plant and 10 x 10 and 7½ x 7½ compressor installed.

Walton Rundlett plans erecting new cold storage plant with over 300 individual all-steel lockers at Denison, Ia.

Fort Madison Creamery Co., Fort Madison, Ia., is remodeling plant and will add new cooler rooms.

Humboldt Artificial Ice Co., Humboldt, Ia., has installed individual cold storage locker system with about 100 lockers.

R. C. Minton, Harper, Kans., is building new cold storage plant to house system of individual cold storage lockers.

Cold storage plant, sponsored by board of supervisors of Rankin County, is being built at Brandon, Miss.

Railways Ice Co., Monett, Mo., has installed new cold storage locker plant with approximately 396 lockers.

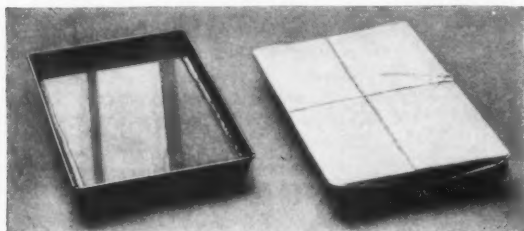
City board plans to install cold storage locker plant in connection with city ice plant at Hooker, Okla.



DESIGNED FOR LONG ROUTES AND HEAVY LOADS

One of several 14-ton, refrigerated semi-trailer units recently placed on round trip runs between Chicago, New York and Boston. They handle meats and other packinghouse products, and are designed to maintain a temperature of 35 degs. with water, ice or solid carbon dioxide. Bodies are insulated with 4 in. of Dry-Zero Sealpad insulation in roof and 3 in. of same material in sides and ends. They are mounted on B. & J. trailers. Tractors are Mack cab-over-engine models. Inside dimensions of the bodies are: length, 21 ft., 6 in.; width, 7 ft., 5 in.; height, 78 in. Body of unit shown was built by Marion Auto Body Co., Chicago.

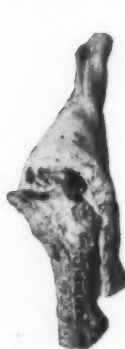
Let this test show you
how *Frigerwrap*
PREVENTS LOSS from EVAPORATION



Try this yourself. Take two shallow pans. Fill them both with water. Wrap one up in a sheet of *Frigerwrap*. Leave the other open. Place them anywhere the air is dry, where there is rapid evaporation.

Leave them for a few days, then notice how much more water has been lost by evaporation from the unwrapped dish. Notice how little water has evaporated from the dish wrapped in *Frigerwrap*.

In the same manner, any quarter of meat will lose more weight by shrinkage when left unwrapped, either while being transported from the Packer's plant to the retail store, or when put away in the Refrigerator.



Frigerwrap is a
**Clean, Sanitary
wrap for meats**

It will not only prevent loss from shrinkage by evaporation, but it is clean, white, sanitary and more resistant to water or tearing than waxed papers. And yet it costs you less, because you get more yardage, since the weight is all paper.

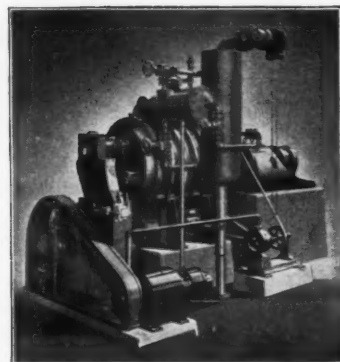
Leading packers are using *Frigerwrap* with great success, cutting loss by shrinkage, and saving part of the cost of the wrap itself.

Ask your paper wholesaler for samples and prices or write us for information giving the name of your paper wholesaler.



CENTRAL PAPER COMPANY, Inc.
MUSKEGON • MICHIGAN

**P
A
K
I
C
E**



**Make Your Own Ice
and Save the Difference**

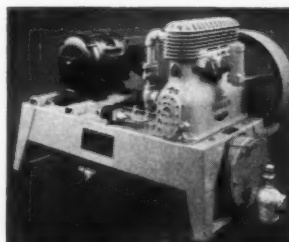
A complete self-contained ice plant low side. Makes ice in briquette or crystal form at low cost, when and as needed. No waste. Automatic; requires little attention. Simple, efficient and foolproof. Unit capacities up to 30 tons daily.

F. H. A. TERMS AVAILABLE

THE VILTER
"SINCE 1897"

MANUFACTURING COMPANY
2118 South First Street
MILWAUKEE, WISCONSIN

REPRESENTATIVES IN PRINCIPAL CITIES



BAKER

**AUTOMATIC
SELF-CONTAINED
UNITS FOR
FREON OR
METHYL-CHLORIDE**

*for special applications
in the packing plant*

Meat packers are learning the economy of unit refrigeration for maintaining variable temperatures in different applications about their plants. Baker offers the industry a complete line of automatic, self-contained units from 1 to 60 tons capacity, using Freon, methyl-chloride and ammonia refrigerant. Full details and specifications upon request.

BAKER ICE MACHINE CO., Inc.
1518 Evans St.

Omaha, Neb.



MAKE PLANS FOR *New Drought* Cattle Buying PROGRAM

DROUGHT conditions in certain of the cattle-raising sections of the country were such this week that the government made ready to relieve the situation through a cattle-buying program.

Invitations to bid on purchase of drought cattle and calves and the processing of beef and veal for Commodities Purchase Section, AAA, have been mailed to all packers East of Denver, Colo., by the adjustment administration. Bids are to be opened at 11 a.m., Eastern standard time, July 15. No telegraphic bids will be considered.

It is not entirely certain that the government will make drought purchases, but the Commodities Purchase Section is making plans for a program which can be started quickly. If awards are made to bidders it is believed that purchases may begin the last of next week at markets receiving cattle from the drought areas in Montana, Wyoming and the Dakotas. No particular markets are specified in invitations for bids.

It is reported that about \$5,000,000 is available for buying cattle. This sum would enable the CPS to remove about 165,000 head from the normal channels of trade. Additional sums may be made available if necessary. Products retained by the government will be donated to FSCC for distribution through relief channels.

Requirements for Bids

General requirements contained in invitation to bid are as follows:

PROCESSING.—Meat is to be prepared only in federally-inspected plants under inspection conditions. Processor agrees to perform all operations in accordance with good commercial practice. Commercial packaging, unless otherwise required by detailed specifications, is acceptable. Shipping containers shall bear B.A.I. mark and show that product is not to be sold, but distributed by relief agencies.

PAYMENT.—Payment for livestock purchased under program will be made within 72 hours after receipt of vouchers for audit. Payment for processing will be made after acceptance and delivery of commodities.

BUYING CATTLE AND CALVES.—Number, class and grade of cattle and calves to be purchased and prices to be paid will be determined from time to time by CPS. Animals purchased will be cutter and low cutter cows, common calves, common steers, bulls and other grades.

SLAUGHTERING CATTLE.—Services include all operations beginning with driving animals from stock yard pens or unloading animals from cars. Services also include slaughtering,

dressing and chilling, cutting of beef into quarters, and loading for delivery. Quarters to be shipped fresh shall be clothed with stockinette. Shanks and tenderloins are to remain on carcasses. Tongues and ox-tails are to be removed but remain property of CPS. Skirts, head meat, kidneys, kidney fat and all other products, unless specified, are to be retained by contractor. Hides may be retained by CPS or processor, according to award. Processing charges will be paid only on live weight of carcasses passed by B.A.I. inspector.

SLAUGHTERING CALVES.—Cattle specifications will apply to calves, except that they are to be split into sides.

FREEZING.—All carcasses designated to be frozen shall be promptly handled, chilled and clothed. Charge for freezing includes expense of transferring to freezer and loading for delivery.

PACKING AND FREEZING SPECIALTIES.—Beef tongues are to be commercial l.c. tongues packed in fiber boxes lined with kraft waxed paper. Method of packing is also prescribed. Contractor will bill CPS on basis actual net weight of product in boxes. Calf tongues are to be cut and packed in same manner. Oxtails are to be cut to regular commercial standards, then boxed. Tongues and oxtails shall be frozen.

BONING BEEF AND VEAL.—Meat shall be removed from bones to avoid waste. Bruises, tendons and bones shall be removed and become contractor's property. Frozen beef and veal may be boned in same manner after thawing.

PACKING BONELESS TRIMMED MEAT.—Boneless trimmed meat shall be transferred from boning to canning plant in approved containers.

CANNING BEEF AND VEAL.—Meat shall be parboiled, well trimmed, free from bruises, etc., and shall be packed in hermetically sealed round or rectangular cans. Bidder shall specify type of cans he proposes to use. Cans shall be standard No. 2 size. Each shall contain 23 1/2 oz. parboiled meat and 1/2 oz. salt. Processor shall be paid on basis of 24 oz. net weight of meat and seasoning. Cans shall bear a label indicating packer's name, contents, weight, month and year of packing, inspection legend and designation that product is not to be sold.

Canned beef and veal shall be carried for a test period and contractors will be required to replace all canned meat condemned after canning in excess of 1/4 of 1 per cent of total canned.

PROCESSING CATTLE HIDES AND CALF SKINS.—All hides and skins to be retained by CPS shall be removed by skilled labor in accordance

with established practice. Maximum tolerance of cuts, scores, rips, etc. will be 10 per cent on hides and 15 per cent on skins. Each hide and skin shall be identified by applying letter "R" with hammer dye to insure identification through curing and tanning. Hides shall be trimmed as follows: Dewclaws, excess fat and meat, ears, snouts, lower lips and any portions removed under accepted practice, shall be trimmed prior to salting.

GRADING HIDES AND SKINS.—Instead of customary commercial grading of hides the following grading of cured hides and skins will be observed: A, 43 lbs. and up (hides); B, 23 to 43 lbs. (hides) and C, under 23 lbs. (skins). Hides and skins shall be cured in separate packs.

Calfskins shall be cut off square back of ears, shanks trimmed through knee and hock joints and tail cut off within 4 in. of root.

CURING HIDES AND SKINS.—All hides and skins are to be cured by experienced labor. Hides shall be salted with new No. 1 grade rock or mined salt, using not less than 1 lb. of salt for a pound of fresh hide. Skins shall be salted with artificially evaporated salt of GA size or mine salt of equivalent size or vacuum pan evaporated fine or granulated salt. Preference shall be given to use of artificially evaporated GA salt.

Hides and skins shall remain in pack not less than 30 days after closing date of pack. Hides and skins shall be put down in manner to conform to "Standard Hide Contract" booklet of Commodity Exchange, Inc. Hides and skins shall be removed from contractor's plant within 60 days after packs are closed.

MEAT INSPECTION CHANGES

Recent changes in federal meat inspection are reported as follows:

Meat Inspection Granted.—Mrs. Rubinstein's Food Products Corp., Chicago, Ill.

Meat Inspection Withdrawn.—Cudahy Packing Co., 55 Union st., San Francisco, Calif.; Beck Provision Co., Buffalo, N. Y.; from subsidiary—Conron Bros. Co., under Aleck Brooks, Inc., New York City.

Meat Inspection Extended.—Kroger Grocery & Baking Co., Cincinnati, O., to include Wesco Foods Co.; Kroger Grocery & Baking Co., Columbus, O., to include Wesco Foods Co.

PORK CUTTING POINTERS

Pork cutting is the one operation in pork packing where precision is most necessary. Do your men know all they should know about it? Chapter 5 of "PORK PACKING," The National Provisioner's pork plant handbook, is alone worth the price. Write for information.



To Better Serve the Packing Industry

The Fee Corporation announces the location of their Main office, Factory and Experimental workshop at Bellingham, Wash. The increased demand for these Modern Precision Packagers has necessitated a new plant with increased manufacturing facilities to care for this demand.

In addition to our facilities for solving manufacturers' packaging problems we have installed and equipped a much larger

research laboratory for determining improved manufacturing methods. This service is at the disposal of manufacturers of Lard, Shortening and other viscous and plastic products.



Packaging, Processing, and Precision Metering Equipment for Semi-Liquids

**MEAT LOAF PANS
OF *Lifetime*
MONEL METAL
AND
STAINLESS STEEL**

You Can't Wear Them Out!



**WE OFFER
LOWER PRODUCTION COSTS
*on meat loaves!***

No retinning, replacement or repair on the Monel Metal and Stainless Steel Meat Loaf Pans made by LIDSEEN! Their silver-like surface always stays bright and clean because they are rust-proof, corrosion-resisting, stainless.

These efficient Monel Metal and Stainless Steel Pans pay for themselves over and over—in lower cleaning costs, reduced labor costs and long, trouble-free service. *They cost far less to use.*

Made in three universal sizes, to handle 1, 3, 4, 5 and 6 lb. loaves. Furnished with or without covers. *Write for complete details and prices today!*

GUSTAVE LIDSEEN, INC.

832-840 S. Central Ave.

Chicago, Illinois

PROVISIONS AND LARD ★

WEEKLY MARKET REVIEW

MARKET for hog products continues active and strong, late lard months going to new season's highs. Increased speculative absorption followed advancing trend in hogs, allied markets, and outside commodities. Grain strength particularly aided upturn in lard, although drought and the fact that cotton oil and butter established new season's highs also were prominent factors.

Corn-hog ratio was less favorable during the week and high temperatures over a good part of the country served to curtail consumption of meats, without any particular influence on price and in the face of continued comparative liberal marketings of hogs. Plans of the government to take care of any forced marketings of livestock in drought areas relieved apprehension in that direction.

Weather a Dominant Factor

Weather was a dominant market factor. Indications that lard stocks continue to pile up lost its bearish influence. Cotton acreage was under trade expectations and led to the belief in some quarters that the crush of cotton oil this season may not equal seasonal requirements unless unusually favorable weather prevails in the South the balance of the season.

Receipts of hogs at Western packing points last week were 281,700 head compared with 285,400 the previous week, and 182,000 the same week last year. Average price of Chicago at the outset of the week was 10c, compared with 10.25c the previous week, 9.60c a year ago, 4.45c two years ago and 4.40c three years ago. Top hogs at Chicago rose to a new high of 11.15c but reacted to 10.80c, compared with 10.90c the previous week. Average weight of hogs received at Chicago this week was 262 lbs. against 260 lbs. the previous week, 258 lbs. a year ago and 244 lbs. two years ago.

The Lard Outlook

Preliminary estimates of lard production, consumption and export, during the first five months of 1936 compared with the like period of 1935 are:

	1936. lbs.	1935. lbs.
Total production	396,000,000	312,000,000
Total consumption	299,000,000	278,000,000
Total exports	49,807,000	61,757,000

The trade is well acquainted with the outlook for heavier hog receipts from this time until October, indicating that the out-turn of hog products, compared with the small out-turn a year ago, will be heavier this year, but uncertainty of the cotton oil crush and the production of butter, plus unfavorable possibilities in feed grain out-turns.

How much the outside situation will

outweigh the outlook for larger lard production than a year ago remains to be seen, but one thing is certain, and that is at the present time, edible fats present a situation favorable to those speculatively inclined on the constructive side of these markets. It will take unusually high prices or a material reversal in climatic conditions and production outlook to offset this bullishness.

PORK—Demand was moderate at New York but prices were steady with mess quoted at \$30.00 per barrel, family \$29.50 per barrel and fat backs \$20.50 @ \$25.00 per barrel.

LARD—Demand was fair and market strong at New York with prime Western quoted at 11.00 @ 11.10c, middle Western 10.90 @ 11c, New York City tierces 10 1/2 @ 10 3/4c, tubs 10 1/2 @ 10 1/2c, refined Continent 11 1/2 @ 11 1/2c, South

America 11 1/2 @ 11 3/4c, Brazil kegs 11 1/2 @ 11 1/2c, compound in car lots New York 11 1/4c, smaller lots 11 1/2c.

At Chicago regular lard in round lots was quoted at July price, loose lard at 62 1/2c under July and leaf lard 72 1/2c under July.

(See page 38 for later markets.)

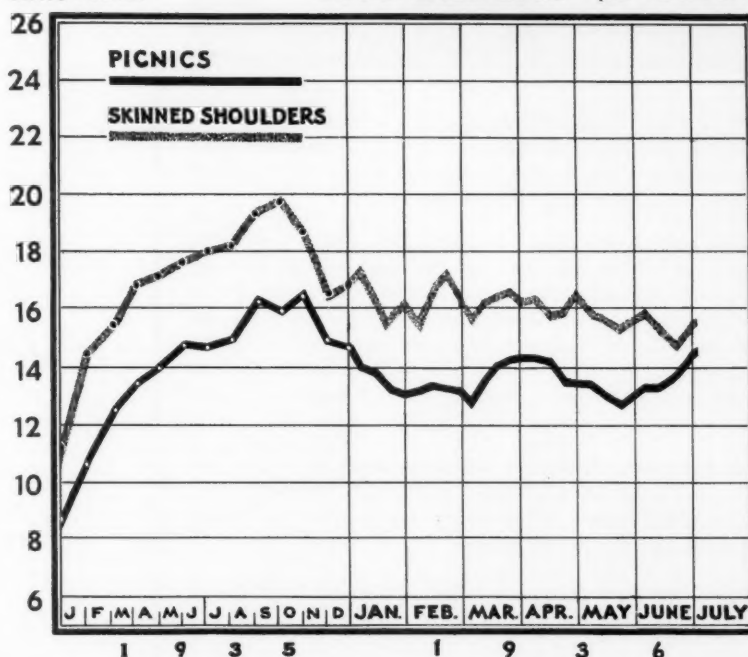
BEEF—Demand was moderate at New York and market steady with mess nominal, packer nominal, family \$14.00 @ \$15.00 per barrel and extra India mess nominal.

LARD AND GREASE EXPORTS

Exports of lard from New York City, July 1, 1936, to July 8, 1936, totaled 290,295 lbs.; greases, 98,900 lbs.; stearine, none; tallow, none.

PICNICS (6-8 lb. av.) & SKINNED SHOULDERS (10-12 lb. av.)

CENTS PER LB.

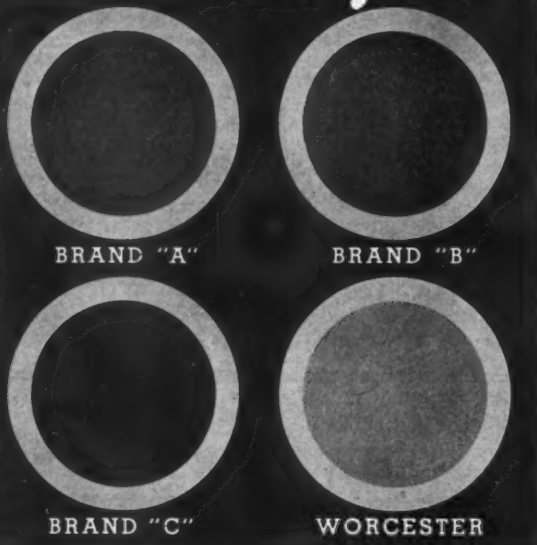


Picnics have given a good account of themselves in recent weeks. Heavier averages have been in demand for boning purposes, while the light averages have found good outlet in the consumptive trade. Carefully trimmed and attractively wrapped, a small smoked picnic is just about the size and kind of "meat buy" many consumers seek.

Skinned shoulders have shown considerable price fluctuation, much of which has been downward, and toward the end of June the margin was narrower between this product and picnics than at any time in the past six months, and only once during 1935 was the spread so narrow.

This chart is a part of THE NATIONAL PROVISIONER MARKET SERVICE series showing trend of prices of principal products in 1935 and first half of 1936.

Chemists know
brands of salt differ
and so do you!



What filter tests of four brands reveal No two salts are alike—in purity, in dryness, in color, in screen analysis, in character of cube or flake, in solubility or in cleanliness, as any chemist will tell you. For example, take *cleanliness*:

How tests were made Bags or barrels of four well-known brands of salt were purchased in the open market, including Worcester Salt itself. In each case a sample (one pound of each brand) was dissolved in distilled water and the resulting solution run through a filter paper disc. The results are shown in the photographs above, indicating the amount of insoluble dirt or extraneous matter recovered. It proves conclusively that Worcester Salt is the cleanest salt you can buy.

See for yourself You can make these same filter tests in your own plant or laboratory. We urge you to do so. It is almost needless to say that cleanliness in the salt you use has a distinct bearing on the quality of your own product.

*Worcester Salt Company, America's Oldest Refiners
of Pure Salt. 40 Worth Street, New York City*



TRIAL BATCHES

of meat loaves
**WILL PROVE THE
PREFERENCE OF
YOUR MARKET**

STANGE, maker of the finest of all seasoning materials, DRY ESSENCE OF NATURAL SPICES, will gladly cooperate with packers and sausage manufacturers interested in testing their markets.

For a limited time, we will have available smaller size packages of seasoning for the following types of meat loaves:

Chicken Style Loaf, Sweet Pickle Loaf, Savory Loaf, Delicious Loaf, Tongue Salad, Tongue Loaf, Mortadella Loaf, Bacon and Liver Loaf, Sandwich Specialty, Liver Loaf, Macaroni and Cheese, Corned Beef Loaf, Health Loaf, Barbecue Loaf, and Holland Loaf.

This seasoning will be genuine Dry Essence of Natural Spices, blended and ready for use. If you wish, we will gladly furnish formulas and manufacturing directions without cost.

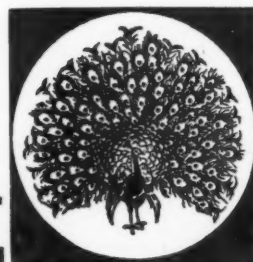
Get the right slant on your market for the right kind of profits. Write today for full details!

WM. J. STANGE COMPANY

2536-40 W. Monroe St., Chicago

Western Branch, 923 E. 3rd St., Los Angeles

Investigate our Sauté Meat Loaf Dipping Tank. Convert cooked loaves into baked type loaves—reduce shrink and spoilage. Practically no labor or operating expense.



Hog Cut-Out Results

DEMAND for fresh pork meats was slow during the week due in large measure to hot weather with consequent lowering of price which was reflected in the market for live hogs. Receipts for the early days of July were only moderate although June hog slaughter was nearly a million head larger than in June, 1935. Slaughter of both cattle and calves was high, thus offering substantial competition to pork meats.

Cutting losses, particularly on the heavier averages are large, quality weighty butchers showing a cut-out loss of more than \$2 per head. However, the present relationship between cured and green product is better than it has been in some time so that in terms of replacement values many cuts are going into cure showing little or no loss.

During the early days of the current week top hogs at Chicago at \$11.15 were within 5c of the highest price of the year. Receipts were slightly less than in similar recent periods.

Supplies of packing sows are heavy, this class of hogs forming from 25 to 40 per cent of the runs at some of the major markets. Good smooth sows are bringing a fair price and netting satisfactory returns to producers. On one of the major markets this week a string of 26 sows brought their owner \$900 and left 225 pigs on the farm. These sows were in first class condition for market.

The test shown on this page is worked out on the basis of average live hog and operating costs with representative selling prices for product at Chicago during the first four days of the current week.

APRIL MEAT CONSUMPTION

Federally-inspected meats available for consumption in April, 1936:

	Total Consumption, lbs.	Per capita, lbs.
BEEF AND VEAL		
April, 1936	485,000,000	3.8
April, 1935	405,000,000	3.2
PORK (INC. LARD)		
April, 1936	425,000,000	3.3
April, 1935	415,000,000	3.3
LAMB AND MUTTON		
April, 1936	52,000,000	.41
April, 1935	61,000,000	.48
TOTAL		
April, 1936	963,000,000	7.5
April, 1935	882,000,000	6.9

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended July 3, 1936:

	Week July 3.	Prev. week	Same week '35.
Cured meats, lbs.	15,411,000	16,636,000	14,725,000
Fresh meats, lbs.	37,968,000	44,434,000	25,792,000
Lard, lbs.	1,719,000	1,781,000	2,896,000

EXPORT NOTES

Reduced German import duties on lard, belly fat and tallow have been extended from June 30, 1936 to March 31, 1937.

British lard importers report supplies in England, especially the cheaper grades, are very moderate. Buying is hard to mouth, however, and substitutes have gained a strong foothold during the past 18 months.

Hog and sheep casings were removed from the German 1 for 1 barter list during May. They must now be bartered on basis of 1 for 3, or, for every \$100 in American casings exported to Germany, \$300 worth of German goods must be taken in exchange and the difference of \$200 paid for in dollars. American casing trade with Germany has been dull for some time. Germany has considerable stocks of Chinese hog casings.

Information on the following trade opportunities may be secured from the U. S. Department of Commerce: A firm in Helsingfors, Finland, wants an agency for concentrated dry ground meat for chicken feed. A firm in Lima, Peru, desires an agency for hams, cooked and smoked, in tins.

BARGAINS IN EQUIPMENT

Watch the Classified Advertisements pages for bargains in equipment.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per cent live wt.	Price per lb.	Value per cwt. alive	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.
	180-220 lbs.			220-260 lbs.			260-300 lbs.		
Regular hams	14.00	21.00	\$ 2.94	13.70	20.50	\$ 2.80	13.30	19.75	\$ 2.62
Picnics	5.60	15.66	.86	5.30	14.42	.76	5.00	12.04	.60
Boston butts	4.00	18.37½	.74	4.00	18.37½	.74	4.00	18.37½	.74
Loins (blade in).....	9.80	20.50	2.01	9.50	18.25	1.73	9.00	16.37½	1.47
Bellies, S. P.....	11.00	19.42	2.14	8.70	18.17	1.58	3.50	17.42	.61
Bellies, D. S.....	3.00	12.25	.37	9.00	12.12½	1.10
Fat backs	2.00	8.50	.17	4.00	9.12½	.37	5.00	9.75	.49
Plates and jowls.....	2.50	9.62½	.24	2.50	9.62½	.24	3.30	9.62½	.32
Raw leaf	2.00	9.84	.20	2.10	9.84	.21	2.20	9.84	.22
P. S. lard, rend, wt.....	12.10	10.33	1.25	11.40	10.33	1.18	11.00	10.33	1.14
Spareribs	1.50	10.25	.15	1.50	10.25	.15	1.50	10.25	.15
Trimnings	3.00	9.12½	.27	2.80	9.12½	.26	2.70	9.12½	.25
Feet, tails, neckbones.....	2.0006	2.0006	2.0006
Offal and misc.....343434
TOTAL YIELD AND VALUE.....	69.50		\$11.37	70.50		\$10.79	71.50		\$10.11
Cost of hogs per cwt.....		\$10.90			\$10.80			\$10.38	
Condemnation loss05			.05			.05	
Handling & overhead.....		.62			.56			.53	
TOTAL COST PER CWT ALIVE.....		\$11.57			\$11.41			\$10.96	
TOTAL VALUE		11.37			10.79			10.11	
Loss per cwt.....		.20			.62			.85	
Loss per hog.....		\$.40			\$ 1.49			\$ 2.38	

WITHIN YOUR REACH



Extra profits on meat loaves

The proper use of SHELLABARGER Sausage Flours will give you extra profits on meat loaves because it gives substantial gains in yields. Its tremendous moisture-absorbing power does it!

And you get a finer, tastier, better product—a loaf that stays fresh much longer—a loaf with bright attractive appearance. You get a meat loaf that weighs more in the beginning, and shrinks less in the end!

This means better profits for you, a better break for the retailer, and full satisfaction for the consumer. Ask us to furnish free test samples and give you the full story of the way that SHELLABARGER Sausage Flours build extra profit. Write!

SHELLABARGER GRAIN PRODUCTS CO.



Decatur
Illinois

WE SELL Satisfaction!

Our stockinettes are superior in quality. Our prices can't be beat. But there's *more* than this behind our outstanding success in the stockinette field—we deliver *more* satisfaction, *more* dollar value, and *better* service to our customers. You'll do *better* buying stockinette from CAHN!

WRITE
DIRECT!

Fred C. Cahn

State 1637

222 West Adams St., Chicago, Ill.

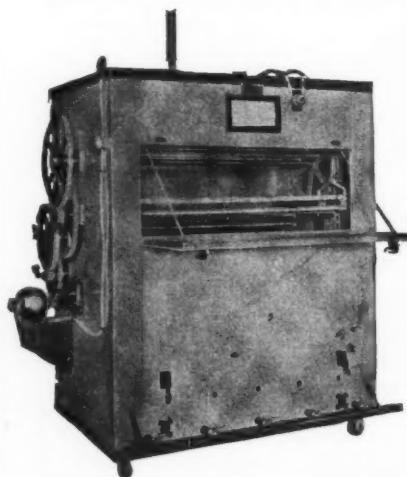
Selling Agent

THE ADLER CO.
CINCINNATI

The Finest Stockinette Comes From Cahn

FOR BAKED MEAT PROFITS

Randall Efficiency Revolving Oven



Especially designed for baking meats.

Gas burning and electric models.

Heavily insulated. Saves fuel

Compact. Requires minimum floor space.

Standard capacity, 64 six-pound loaves—special sizes to order.

Write today for complete particulars and specifications. No obligation. Learn the way to produce tasty, profitable baked meats at minimum cost!

8 revolving shelves, each with drip pan.

R. T. RANDALL & CO.

331-33 N. Second St.

Philadelphia, Pa.

Economical to use!

PORK PRODUCTS EXPORTS

To	Week ended July 4, 1935.	Week ended July 6, 1935.	Nov. 1, 1935 to July 4, 1935.
United Kingdom	5	25	117
Continent	5	25	857
West Indies	5	25	160
Total	5	25	1,134

BACON AND HAMS

	M lbs.	M lbs.	M lbs.
United Kingdom	591	1,688	63,088
Continent	5	25	857
West Indies	5	25	160
Other Countries	5	25	160
Total	591	1,688	63,368

LARD

	M lbs.	M lbs.	M lbs.
United Kingdom	717	1,214	59,132
Continent	1,447	4	6,489
Sub. and Ctl. America	1	1	738
West Indies	1	1	1,971
Other Countries	1	1	3
Total	2,164	1,219	68,333

TOTAL EXPORTS BY PORTS

From	Pork, bbls.	Bacon and Hams, M lbs.	Lard, M lbs.
New York	5	396	201
Boston	15	1,375	738
Montreal	180	588	588
Total	5	591	2,164
Previous Week	7	772	2,077
2 weeks ago	7	592	1,319
Cor. week 1935	25	1,688	1,219

SUMMARY NOV. 1, 1935, TO JULY 4, 1936

	1935 to 1936	1934 to 1935	Increase.	Decrease.
Pork, M lbs.	227	305	79	
Bacon and Hams, M lbs.	63,368	90,535	27,167	
Lard, M lbs.	68,333	87,052	18,719	

MEAT IMPORTS AT NEW YORK

For week ended July 3, 1936:

Point of origin.	Commodity.	Amount, Lbs.
Argentina—D. S. pork bellies		12,679
—S. P. picnic		11,251
—Ham		19,519
Canada—Smoked bacon		7,262
—Fresh chilled beef livers		2,122
—Smoked pork butts		2,149
—Cured pork bellies		6,077
—Fresh chilled pork cuts		15,083
—Fresh chilled calves		6,156
—Fresh chilled beef		11,051
—Smoked pork loins		375
—S. P. pork hams		12,184
—S. P. bacon		2,051
Denmark—Cooked ham		4,567
—Smoked sausage		277
England—Smoked bacon		2,480
—Cooked sausage		360
—Beef extract		1,158
Germany—Cooked sausage		2,350
Holland—Smoked ham		1,037
Hungary—Cooked ham		28,468
—Cooked picnic		16,711
Irish Free State—Smoked bacon		5,538
Italy—Sausage		12,657
—Ham		1,328
—Bouillon cubes		267
Lithuania—Smoked bacon		4,608
—Cooked picnic		4,600
—Cooked ham		5,919
—Smoked bacon		578
—Fresh frozen pork bellies		12,213
—Fresh frozen ham		6,073
—Fresh frozen shoulders		2,841
—Fresh frozen picnic		3,319
—Fresh frozen pork loins		1,551
Norway—Meat cakes		8,773
Poland—Smoked bellies		32,709
—Luncheon meat		23,967
—Cooked ham		350,901
—Cooked picnic		71,371
—Cooked shoulders		41,583
—Spiced ham		1,872
—Smoked rolled ham		626
Uruguay—Canned corned beef		23,049
		101,700

WANT A GOOD JOB?

A good man may meet a good job through the "Classified" pages of THE NATIONAL PROVISIONER.

Week ending July 11, 1936

CHICAGO PROVISION MARKETS

Reported by The National Provisioner Daily Market Service

FUTURE PRICES

SATURDAY, JULY 4, 1936.
Holiday. No Market.

MONDAY, JULY 6, 1936.

	Open.	High.	Low.	Close.
LARD—				
July	10.75	10.97½	10.75	10.97½
Sept.	10.87½	11.10	10.85	11.10ax
Oct.	10.92½	11.15	10.90	11.12½-15
Dec.	10.85	10.70	10.35	10.70b
Jan.	10.25	10.60	10.25	10.60b
CLEAR BELLIES—				
July				13.07½b
Sept.				13.35n

TUESDAY, JULY 7, 1936.

	Open.	High.	Low.	Close.
LARD—				
July	11.10-15	11.17½	10.80	10.85ax
Sept.	11.20-25	11.35	10.90	11.02½-07½
Oct.	11.25	11.35	10.97½	11.02½
Dec.	10.90-117½	11.20	10.65	10.82½-85
Jan.	11.10	11.10	10.70	10.70ax
CLEAR BELLIES—				
July	13.10	13.10	12.87½	12.87½
Sept.	13.35	13.35	13.30	13.30ax

WEDNESDAY, JULY 8, 1936.

	Open.	High.	Low.	Close.
LARD—				
July	10.95	11.02½	10.90	10.90ax
Sept.	11.10-12½	11.20	11.00	11.00b
Oct.	11.17½	11.20	11.00	11.02½ax
Dec.	10.90-87½	10.92½	10.75	10.75
Jan.				10.67½ax
CLEAR BELLIES—				
July				12.87½n
Sept.				13.27½ax

THURSDAY, JULY 9, 1936.

	Open.	High.	Low.	Close.
LARD—				
July				10.87½b
Sept.	11.00	11.00	10.90	11.00
Oct.	10.92½	11.02½	10.92½	11.02½
Dec.	10.75	10.85	10.70	10.85ax
Jan.	10.60	10.70	10.60	10.70b
CLEAR BELLIES—				
July				12.87½n
Sept.				13.25ax

FRIDAY, JULY 10, 1936

	Open.	High.	Low.	Close.
LARD—				
July	11.00	11.02½	11.00	11.02½ax
Sept.	11.05-11.10	11.17½	11.00	11.15b
Oct.	11.15	11.22½	11.02½	11.20
Dec.	10.95	11.07½	10.85	11.02½-07½
Jan.	10.90	10.95	10.87½	10.95
CLEAR BELLIES—				
July	12.85			12.85
Sept.	13.15			13.15ax

Key: ax, asked; b, bid; n, nominal; —, split.

CASH PRICES

Based on actual carlot trading Thursday, July 9, 1936.

REGULAR HAMS.

	Green.	*S.P.
8-10	21½	21½
10-12	21½	21½
12-14	21	21
14-16	21	21
16-18	21	21

BOILING HAMS.

	Green.	*S.P.
16-18	20	20
18-20	19½	20
20-22	19½	20
22-24	19½	20
24-26	19½	20
26-28	19½	20
28-30	19½	20
30-35	19½	20

SKINNED HAMS.

	Green.	*S.P.
10-12	22½	22½
12-14	22½	22½
14-16	22	22½
16-18	21½	22
18-20	20	21½
20-22	18½	21
22-24	17½	19½
24-26	16½	18
26-28	15½	17
28-30	15½	16½
30-35	15½	16½

PICNICS.

	Green.	*S.P.
4-6	16	15½
6-8	14½	14½@14½
8-10	12½	13
10-12	12	13
12-14	12	13
Short Shank	½c over.	

BELLIES.

(Square cut seedless)

(S. P. ¼c under D. C.)

	Green.	*D.C.
6-8	21	21½
8-10	20½	21
10-12	19½	20
12-14	18½	19
14-16	18½	18½
16-18	17½	17½

*Quotations represent No. 1 new cure.

D. S. BELLIES.

	Clear.	Rib.
14-16	18½	18½
16-18	18½	18½
18-20	18	18
20-22	18	18
22-24	18	18
24-26	18	18
26-28	18	18
28-30	18	18
30-35	18	18
35-40	18	18
40-50	18	18
50-60	18	18

D. S. FAT BACKS.

6-8	10½	9½
8-10	10	10
10-12	10½	10½
12-14	10½	10½
14-16	10½	10½
16-18	10½	10½
18-20	11	11
20-25	11½	11½

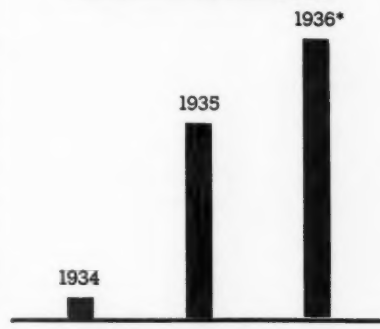
OTHER D. S. MEATS.

Extra Short Clears	35-45	12½n
Extra Short Ribs	35-45	12½n
Regular Plates	6-8	10½
Clear Plates	4-6	9½
Jowl Butts		11½
Green Square Jowls		13½
Green Rough Jowls		11½

LARD.

Prime Steam, cash	10.90 b	
Prime Steam, loose	10.30 b	
Refined, boxed, N.Y.—Export	unquoted	
Neutral, in tierces	12.37½n	
Raw Leaf	10.12½n	

POLISH HAM IMPORTS



Imports of Polish ham into the United States during the first six months of 1936 exceeded receipts for the whole of 1935, although imports last year showed a ten-fold increase over 1934. Imports of Polish cooked ham at New York totalled 6,521,413 lbs. to June 27, compared with 4,683,000 lbs. during all of 1935.

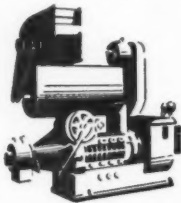
*Imports at New York to June 27.

FAT ON HOG CASINGS

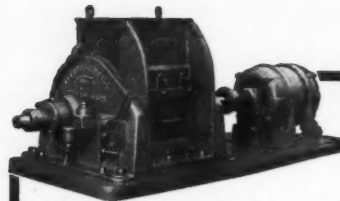
Is too much fat going to the casing room on your hog bungs? Read chapter 2 of "PORK PACKING," The National Provisioner's pork plant book.

THE ULTIMATE COST OF MEAT SCRAP IN BAGS

In considering your costs on cracklings for poultry food, base your costs on the meat scrap in bags ready for shipment. By using an Anderson Expeller you can save one dollar a ton on meat scrap in bags over that made by any other process. Want us to prove it? Write and let us send you the figures and facts.



THE V. D. ANDERSON COMPANY
1937 West 90th Street • • • • • Cleveland, Ohio
ANDERSON SPECIAL R. B. EXPELLER



Reduces cooking
time 1/3 to 1/2!

SAVES STEAM, POWER, LABOR

CUTS RENDERING COSTS. — Grinds fats, bones, carcasses, viscera, etc. — all with equal facility. Reduces everything to uniform fineness. Ground product gives up fat and moisture content readily. Low operating cost. Big Savings! Increases melter capacity.

Sizes and types to meet every requirement. Write for Bulletins.

MITTS & MERRILL
Builders of Machinery Since 1884
1001-31 S. Water St., Saginaw, Mich.

REDUCE PACKINGHOUSE BY-PRODUCTS with STEDMAN 2-STAGE HAMMERMILLS

Cut Grinding Costs — insure more uniform grinding — reduce power consumption and maintenance expense — provide instant accessibility. Stedman's extreme sectional construction saves cleaning time. Nine sizes — 5 to 100 H.P. — capacities 500 to 20,000 lbs. per hr. Write for catalog No. 302.



STEDMAN'S Foundry & Machine Works
504 INDIANA AVE. • AURORA, INDIANA • Founded 1834

BY-PRODUCTS MARKETS

Chicago, July 9, 1936.

Blood.

Blood market stronger. South American ground blood, July and August, \$2.85 c.i.f.

	Unit
Ammonia.	
Unground\$3.25

Digester Feed Tankage Materials.

Feeding tankage market strong. Sales of 8 to 10 per cent at low of range with the high now asked.

Unground, 10 to 12% ammonia\$3.50@3.65 & 10c
Unground, 8 to 10%3.75@4.00 & 10c
Liquid stick2.25

Packinghouse Feeds.

Good demand for feeds listed.

	Carlots, Per ton.
Digester tankage meat meal, 60%...	@50.00
Meat and bone scraps, 50%.....	@52.50
Steam bone meal, 65%, special feed- ing, per ton.....	@30.00
Raw bone meal for feeding.....	@35.00

Dry Rendered Tankage.

Unground crackling market stronger, quoted prices Chicago basis.

Hard pressed and exp. unground per unit protein\$.80@ .85
Soft, prod. pork, ac. grease & qual- ity, ton@60.00
Soft prod. beef, ac. grease & qual- ity, ton@50.00

Fertilizer Materials.

Considerable improvement in market for fertilizer materials.

High grd. tankage, ground, 10@ 12% am.\$ @ 2.75 & 10c
Bone tankage, ungrd., low gd., per ton@18.00
Hoof meal2.60@ 2.75

Gelatine and Glue Stocks.

Upward trend of by-products markets evident in gelatine and glue stocks. Pig skin scrap stronger.

Calf trimmings\$27.50@28.00
Sinews, pizzles@20.00
Cattle jaws, skulls and knuckles24.50@25.50
Hide trimmings@15.00
Pig skin scraps and trim, per lb.5 1/4 @ 5 1/2 c

Animal Hair.

Inquiry for Summer hair—April-October take-off, coil dried.

Coil and field dried hog hair1% @ 2 1/2 c
Winter coil, dried3 1/4 @ 3 1/2 c
Processed, black winter, per lb.5 @ 8 c
Processed, summer@4 c
Cattle Switches, each*1 1/4 @ 1 1/2 c

*According to count.

Horns, Bones and Hoofs.

Cattle hoofs being held for \$30.00, with only \$25.00 bid.

	Per ton.
Horns, according to grade\$45.00@75.00
Cattle hoofs25.00@26.00
Junk bones17.00@18.00

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Bone Meals (Fertilizer Grades).

Little change in market for bone meals. Quoted prices dependent on delivery points and kinds of bags used.

	Per ton.
Steam, ground, 3 & 50\$18.00@19.00
Steam, unground, 3 & 5016.00@16.50

EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, June 30, 1936.

There has been a heavy demand for tankage from the feed buyers and available stocks were cleaned up this week. Fertilizer buyers are showing no interest in the market. Blood is holding firm at \$2.75 and South American material was sold at \$2.90 c.i.f. Cracklings continue in heavy demand at advancing prices and sellers are not inclined to sell ahead.

The fish scrap market is more or less nominal as sellers are not inclined to offer until they estimate what the fish catch will be.

OLEO PRODUCTS EXPORTS

Exports of oleo oil, oleo stock and oleo stearine, May, 1936:

	Oleo oil, lbs.	Oleo stock, lbs.	Oleo stearine, lbs.
Belgium	84,605	96,783
Denmark	70,064	146,747
Germany	66,647
Netherlands	98,645	9,131
Sweden	54,979	97,343
United Kingdom	756,220	101,951	60,490
Canada	89	53,084
Cuba	14,284
Hong Kong	10,585
Others	21,413	6,000	15,130
Total	1,163,237	457,955	142,938
Value	\$117,746	\$41,225	\$10,832

The National Provisioner

TALLOW AND GREASES ★

WEEKLY MARKET REVIEW

TALLOW—The upward movement in tallow continued at New York the past week, with a turnover estimated at 1,500,000 to 1,750,000 lbs. Extra sold at 5½c f.o.b., an advance of ¼c over the previous week, and a new high for the move. The advancing tendency in most commodities, particularly in fats and oils, and continuance of unfavorable weather conditions, evidently induced consumers to come into the market for supplies of tallow in a larger way, and at higher prices. Offerings were not large until the 5½c f.o.b. level was reached, where it was estimated about 1,000,000 lbs. changed hands.

Reports again circulated of good business in the finished product and this undoubtedly stimulated soapers' requirements for raw materials, as for the past three or four weeks a good movement of soap was reported, particularly to the South. At New York special was quoted at 5½c nominal extra 5½c f.o.b. and edible 7½c f.o.b.

On the New York Produce Exchange tallow futures were fairly active with a turnover of about 15 lots during the week. Prices went to new highs for the season, September ranging from 6.10@6.00c, and Oct. selling at 6.15c.

At Chicago, the market was steady but firm on tallow, with prime packer selling at 6½c Cincinnati prompt. Edible was quoted at 7¼@7½c, fancy 6½@6½c, prime packer 6¼@6½c, special 6@6½c and No. 1 at 5½@6c.

At the London tallow auction 390 packages were offered and 165 sold. Mutton was quoted at 25@31s, beef 22@26s and mixed 18@23s, prices averaging unchanged to 6d lower than the previous week.

At Liverpool the market was unchanged on Argentine beef tallow July shipment which was quoted at 26s while Australian good mixed at Liverpool was unchanged on the week at 22s.

STEARINE—A fairly good trade developed in stearine at New York and the market was stronger, advancing ¼c to 8¼c for oleo. At Chicago the market was stronger on the week with demand reported fairly good and oleo quoted at 8¼@8½c.

OLEO OIL—The market advanced rather sharply at New York under a fair demand and light offerings with extra quoted at 9@9½c, prime 8½@9c and lower grades 8@8½c. At Chicago, the market was up ½c on the week, with extra quoted at 8¼c.

LARD OIL—Demand was routine at New York but the market was stronger, with No. 1 quoted at 8¼c, No. 2 at 8c, extra 10c, extra No. 1 at 8½c, prime edible 13¼c, inedible 11¼c and extra winter strained 10¼c.

NEATSFOOT OIL—The market was unchanged to ¼c better on the week at New York in a moderate trade. Cold-test was quoted at 16c, extra 8¼c, extra No. 1 at 8¼c, pure 11¼c, special 10¼c.

GREASES—A very firm situation prevailed in the market for greases at New York the past week, reflecting further gains in tallow values as well as a fair demand and strength in commodities generally. Climatic conditions were bullishly regarded in the grease market while soapers appeared to be displaying a little more interest, possibly reflecting the reported good movement in soaps. On the whole there was no pressure of offerings of greases on the market and at New York choice white was quoted at 7c, A white 5¼c, B white 5½@5¼c and yellow and house at 5½@5½c.

At Chicago, greases were steady to firm, with good inquiries reported in the market and producers holding for higher prices. At Chicago, choice white all hog was quoted at 6½c, A white 6½@6½c, B white 6c, yellow 5½@5¼c and brown 5¼c.

TALLOW FUTURE TRADING

Tallow transactions at New York:

SATURDAY, JULY 4, 1936.

Holiday. No Market.

MONDAY, JULY 6, 1936.

	High.	Low.	Close.
July	5.90@6.05
Aug.	*5.95
Sept.	6.05	6.00	6.02@6.07
Oct.	6.05@6.20
Nov.	*6.15
Dec.	6.05@6.25

TUESDAY, JULY 7, 1936.

July	5.85@6.00
Aug.	*5.95
Sept.	6.10	6.07	6.00@6.05
Oct.	6.15	6.15	6.05@6.20
Nov.	16.10

WEDNESDAY, JULY 8, 1936.

July	5.90@6.00
Aug.	*5.95
Sept.	6.05	6.05	6.04@6.05
Oct.	6.10@6.17
Nov.	16.10
Dec.	6.20@6.40

THURSDAY, JULY 9, 1936.

July	5.90@6.00
Aug.	*5.95
Sept.	6.05	6.05	6.05@6.09
Oct.	6.10@6.15
Nov.	*6.15
Dec.	6.20@6.45

FRIDAY, JULY 10, 1936.

July	86.00@6.10
Sept.	6.07@6.15
Dec.	6.25@6.50

*Nominal; †bid.

FAT MARKETS IN FRANCE

(Special Report to The National Provisioner from Emmanuel Weidling & A. Bloch, 12 Rue Lamartine, Paris.)

Paris, June 30, 1936.

LARD—Market has been very firm during the month and today's quotations for refined pure lard for export, in boxes and in barrels, is about 300 to 330 francs per 100 kilos, f.o.b. French port.

TALLOW—Also very firm. Paris official quotation for acid melted tallow went up from 165 francs per 100 kilos,

Grinders—Vibrating Screens

FOR BY-PRODUCTS

There is a Williams for every by-product crushing or grinding job. Heaviest construction predominates. Especially designed to grind greasy cracklings and tankage. Other types crush green bones and hash dry rendering materials. We also build the well known "Full-Floating" Vibrating Screen for sifting greasy cracklings.



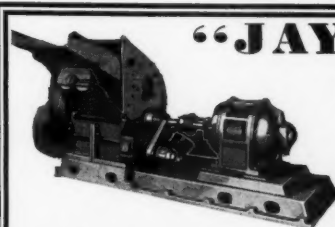
WILLIAMS PATENT CRUSHER & PULVERIZER CO.

8708 NORTH NINTH ST., ST. LOUIS, MO.

Chicago New York San Francisco
37 W. Van Buren St. 15 Park Row 326 Rialto Bldg.



Williams
OLDEST AND LARGEST BUILDERS OF HAMMERMILLS IN THE WORLD
PATENT CRUSHERS GRINDERS SHREDDERS



"JAY BEE"

Grinds meat scrap, fish scrap, tankage, cracklings, dried bone, fertilizer ingredients, etc., at a lower cost per ton than any other grinding equipment.

All Steel Construction. Practically indestructible. Delivers finely finished, uniform product in one continuous operation without use of cage mills, screens or elevators. Sizes: 12 h.p. to 100 h.p.

Handles to 12% grease—25% moisture. Capacities to four tons an hour.

Write for grinding facts, prices, terms, etc.

J. B. SEDBERRY, INC., Dept. 96, Franklin, Tenn.

at end of May, to 180 at close of June. However, 190 and even 200 have been paid. Fine toilet soapmaking tallow quoted 195 to 200 francs per 100 kilos and edible grades 210 and 220.

VEGETABLE OIL — Firm. Soap-making grade groundnut 300 francs per 100 kilos; edible grades 330 to 370 naked. Copra oil 205 francs per 100 kilos.

FERTILIZER MATERIALS

BASIS NEW YORK DELIVERY

Ammoniates			
Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports:			
July, 1936	25.00	@	25.00
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York:			
Blood, dried, 16%, per unit:	2.75		
Fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory:	2.75 & 10c		
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f.:	38.00	@	38.00
Fish scrap, acidulated, 8% ammonia, 3% A.P.A. f.o.b. fish factories:	2.25 & 50c		
Soda nitrate, per net ton; bulk, July in 200-lb. bags:	25.80	@	25.80
in 100-lb. bags:	26.50	@	26.50
Tankage, ground, 10% ammonia, 15% B. F. L. bulk:	2.75 & 10c		
Tankage, unground, 10-12% ammonia, 15% B. P. L. bulk:	2.60 & 10c		
Phosphates			
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.:	22.00	@	22.00
Bone meal, raw, 4½ and 50 bags, per ton, c.i.f.:	26.00	@	26.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat:	8.00	@	8.00
Dry Rendered Tankage			
50% unground:	75c	@	75c
60% ground:	75c	@	75c

CANADA BUYS MORE LARD

Lard exports to Canada totaled 946,509 lbs. during the first five months of 1936, which was double the volume exported during the corresponding period last year. In each month of the January-May period lard exports to Canada were larger than those of a year earlier with the exception of March. Exports of hams and shoulders amounted to 232,154 lbs. during the first five months of this year, against 40,484 lbs. in 1935. Five-month exports of pickled and salted pork increased to 869,716 lbs. compared with 321,828 lbs. for same period last year.

PACKINGHOUSE BY-PRODUCT YIELDS

Estimated yield and production of by-products from slaughter under federal inspection, May, 1936, with comparisons:

	Average wt. per animal.		Per cent of live weight.		Production					
	May 1, 1935 to Apr. 30, 1936.	May, 1936.	May 1, 1935 to Apr. 30, 1936.	May, 1936.	May 1, 1935 to Apr. 30, 1936.	May 5-yr. average 1931-35.	May, 1935.	May, 1936.	Per cent May, 1936, is of average.	
	Lbs.	Lbs.	Pct.	Pct.	M lbs.	M lbs.	M lbs.	M lbs.	Pct.	
Edible beef fat ¹	30.07	37.21	3.30	3.96	300,571	27,132	21,944	29,061	107.11	
Edible beef offal.....	35.77	36.30	3.92	3.87	357,404	22,319	25,437	28,351	127.03	
Cattle hides.....	61.45	63.25	6.74	6.74	618,753	44,700	45,201	49,685	111.15	
Edible calf fat ¹	1.42	1.24	0.74	0.73	8,011	574	618	622	108.36	
Edible calf offal.....	7.51	6.77	3.92	3.99	42,679	3,110	3,633	3,396	109.20	
Lard ²	26.70	31.31	11.58	13.52	724,488	123,366	58,684	80,534	65.28	
Edible hog offal.....	8.35	8.46	3.62	3.65	226,454	23,998	17,945	21,760	90.67	
Pork trimmings.....	16.59	17.50	7.20	7.56	450,822	51,193	34,332	45,012	87.93	
Inedible hog grease ²	2.52	2.42	1.09	1.04	68,430	9,732	5,452	6,242	64.14	
Sheep edible fat ¹	1.70	1.59	1.99	1.96	30,178	2,541	1,824	1,824	75.72	
Sheep edible offal.....	2.20	2.27	2.60	2.80	40,724	2,950	2,638	2,747	92.93	

¹ Unrendered. ² Rendered.

MARGARINE MATERIALS USED

Oleomargarine materials used in manufacture during May, 1936:

Ingredients of Uncolored Margarine:	May, 1936.	May, 1935.
	lbs.	lbs.
Babassue oil	1,034,517
Butter	100
Cocanut oil	9,793,729	13,729,043
Corn oil	226,196
Cottonseed oil	7,832,137	7,784,953
Derivative of glycerine	70,871	82,290
Lecithin	1,441	3,269
Milk	4,971,350	6,950,601
Neutral lard	135,251	251,154
Oleo oil	1,085,333	1,417,177
Oleo stearine	316,449	213,222
Oleo stock	117,844	176,019
Palm oil	71,096
Palm kernel oil	215,542
Peanut oil	168,364	342,126
Salt	1,297,137	1,727,004
Sesame oil	1,400	4,800
Soda (Benzonate of)	11,030	17,755
Soya bean oil	299,135	149,517
Total	27,148,822	32,859,020
Ingredients of Colored Margarine:		
Babassue oil	766
Cocanut oil	185,493	74,724
Color	242	259
Corn oil	41
Cottonseed oil	28,835	34,211
Derivative of glycerine	391	422
Milk	57,266	61,665
Neutral lard	3,389	6,800
Oleo oil	28,717	56,436
Oleo stearine	5,000	3,885
Oleo stock	2,663	1,690
Peanut oil	1,046	522
Salt	22,798	17,602
Soda (Benzonate of)	55	33
Soya bean oil	923
Sunflower seed oil	11,000
Total	337,625	269,219
Total ingredient for colored and uncolored	27,486,447	33,128,239

MAY MARGARINE PRODUCTION

Margarine produced during May, 1936, with comparisons showing a decrease of 15.7 per cent from April, 1935, is reported as follows by margarine manufacturers:

	May, 1936.	May, 1935.
	lbs.	lbs.
Production of uncolored margarine	25,265,493	30,105,563
Production of colored margarine	314,700	232,919
Total production	25,580,193	30,338,482
Uncolored margarine with- drawn tax paid	25,452,311	30,054,178
Colored margarine with- drawn tax paid	44,670	60,102

SOUTHERN MARKETS

New Orleans

(Special Wire to The National Provisioner.)

New Orleans, La., July 9, 1936.—The big belated rise in cotton oil futures and spots occurred this week following serious drought news and cotton acreage report. Crude firm at 8½c lb. bid; 8¼c lb. asked, f.o.b., mills. Bleachable strong at 9¼c lb. bid, Texas. Sales yesterday 9.90c lb., Chicago, which is relatively cheap. Demand active; tendency higher stocks rapidly diminishing; crop late.

Memphis

(Special Wire to The National Provisioner.)

Memphis, Tenn., July 9, 1936.—Crude cottonseed oil, 8½@8¼c lb. Valley; cottonseed meal, \$30.50 f.o.b. Memphis. July shipment.

Dallas

(Special Wire to The National Provisioner.)

Dallas, Texas, July 9, 1936.—Forty-three per cent cotton seed cake and meal, basis, Little Rock, for interstate shipment, \$32.50. Prime cottonseed oil, 8½@8¼c.

COCOANUT OIL TAX UPHELD

District of Columbia court of appeals has refused an Iowa soap manufacturer an injunction to prevent the treasury department from paying out processing taxes collected on Philippine coconut oil. The company sought to recover \$160,000 in taxes, declaring they were levied to benefit the Philippines, a foreign government. The court in affirming a lower court dismissal declared that the suit was in reality against the United States government, which did not consent to be sued, and that the processor had an adequate remedy at law. The company will carry an appeal to the U. S. Supreme Court in the fall.

LARD EXPORTS

Exports of lard, neutral lard and other cooking fats, May, 1936:

	Lard. lbs.	Other cook- ing fats. lbs.	Neutral lard. lbs.
Belgium	133,250	47,805
Czechoslovakia	97,350
Germany	80,713
United Kingdom	6,610,398	323
Canada	304,549	2,671
Panama	193,808	11,917
Mexico	158,663	17,582
Cuba	2,918,787	778
Haiti, Rep. of	89,610
Bolivia	14,800	1,000
Colombia	87,339	1,760
Ecuador	100,800
Argentina	22,032
Costa Rica	200	38,500
Denmark	42,867
Netherlands	22,763
Sweden	19,571
Others	37,686	51,228	4,202
Total	10,836,953	149,590	137,298
Value	\$1,246,895	\$16,973	\$16,906

In addition there were shipped to insular possessions during the month 1,896,880 lbs. lard, 403,028 lbs. of other cooking fats and 900 lbs. neutral lard.

VEGETABLE OILS ★

WEEKLY MARKET REVIEW

COTTON OIL futures market, in the heaviest turnover in months, went into new high ground for the season the past week as a result of three outstanding factors, namely, the drought, new season's highs in competing fats and a smaller cotton acreage than the trade had looked for. Buying was again of a general character, and although heavy profit taking materialized on swells and active selling was noted through brokers with refiners' connections, nevertheless the oil market maintained the full upturn.

Bullish sentiment was rather rampant with grains and cotton advancing sharply, lard and butter establishing new highs, and persistent fears entertained regarding the ultimate outcome of the new corn crop. Outside conditions were such that the routine situation in oil was completely lost sight of. Crude markets were steady and cash oil was strongly held.

The hog run continued liberal, but had no effect, lard being inspired mainly by the feed grain price advances and crop outlook. Butter was influenced upwards by reports of burned out pastures and prospects for reduced production. The hog-corn ratio narrowed against hogs, somewhat, but continues at a satisfactory feeding differential.

Cotton Weather Fair

Another week of serious dry conditions in the West and Northwest prevailed. In the South, climatic conditions were more favorable. Rainfall was mostly heavy in the cotton belt except in the Southeastern and Northwestern portions. In Texas, nearly all sections received moderate to heavy rains, and the cotton crop on the whole withstood the previous drought very well, with its condition mostly fair to good.

In Oklahoma, cotton plants were reported withstanding the drought well with the general condition still mostly good. Most of Georgia was still in need of rain, while in the Carolinas, progress and condition was fair to good although plants are small and there were complaints of too much rain in Eastern North Carolina.

COCOANUT OIL—There was very little interest in the market at New York but prices were steady and quoted at 4½c New York and 4c Pacific coast.

CORN OIL—Offerings were light and market strong quoted at 8½c bid, New York.

SOYA BEAN OIL—A firm market in oil at New York with sales reported during the week at 7.8c and mills offering sparingly at the 8c level. Firmness in the bean market and fears of drought damage to the crop were contributing factors.

PALM OIL—Demand was fair at New York and market steady with spot Nigre quoted at 4.30c, shipment Nigre 3½c and Sumatra, October-December, at 3½@3¼c.

PALM KERNEL OIL—Market was quiet and more or less nominal, quoted at 4¼c New York.

OLIVE OIL FOOTS—Market was quiet at New York but the tone was steady with spot foots quoted at 8c.

PEANUT OIL—Market was somewhat steadier reflecting smaller offerings and upturns in cotton oil, with 8½c quoted at New York.

COTTONSEED OIL—Crude oil sold at 8½c in the Valley, was 8½c nominal in the Southeast, and in Texas was 8¼c nominal.

Market transactions at New York:

Thursday, July 2, 1936

Spot	Sales	High	Low	Range	Bid	Asked	Closing
July	8	945	936	946	a	50	
Aug.				935	a	nom	
Sept.	48	947	936	945	a	46	
Oct.	37	935	922	935	a	trad	
Nov.				920	a	nom	
Dec.	7	925	914	924	a	trad	
Jan.	7	925	922	923	a	28	
Feb.				925	a	nom	

Friday, July 3, 1936

Spot					a		
July	24	969	943	969	a	trad	
Aug.				960	a	nom	
Sept.	37	955	940	955	a	trad	
Oct.	24	944	929	945	a	948	
Nov.				945	a	nom	
Dec.	47	931	920	931	a	930	
Jan.				930	a	935	
Feb.				930	a	nom	

Saturday, July 4, 1936

HOLIDAY

Monday, July 6, 1936

Spot					a		
July	11	982	975	975	a	976	
Aug.				975	a	nom	
Sept.	88	973	959	971	a	72tr	
Oct.	67	967	950	962	a	trad	
Nov.				960	a	nom	
Dec.	61	956	935	953	a	54tr	
Jan.	6	955	953	953	a	956	
Feb.				955	a	nom	

Tuesday, July 7, 1936

Spot					a		
July	16	985	971	971	a	trad	
Aug.				965	a	nom	
Sept.	108	981	965	966	a	968	
Oct.	26	975	955	955	a	959	
Nov.				950	a	nom	
Dec.	104	964	946	949	a	trad	
Jan.	61	957	947	949	a	953	
Feb.				950	a	nom	

Wednesday, July 8, 1936

Spot					a		
July				981	a	985	
Aug.				970	a	nom	
Sept.	66	984	968	978	a	trad	
Oct.	35	975	956	972	a	975	
Nov.				975	a	nom	
Dec.	73	969	949	965	a	67tr	
Jan.	10	968	963	964	a	trad	
Feb.				965	a	nom	

Thursday, July 9, 1936

July	9.89	9.91	9.95@10.00				
Sept.	9.95	9.73	9.95@ 9.95	trad			
Oct.	9.93	9.70	9.93@ 9.95				
Dec.	9.88	9.62	9.86@ 9.88				
Jan.	9.85	9.64	9.85@ 9.84				

(See page 38 for later Markets)

VEGETABLE OIL EXPORTS

Exports of vegetable oils and oil bearing seeds, May, 1936:

EXPORTS

	Quantity, lbs.	Value.
Cottonseed oil, refined	356,477	\$40,245
Cottonseed oil, crude	87,633	5,131
Corn oil	45,301	3,785
Cocanut oil, inedible	2,529,806	105,331
Vegetable soap stock	1,965,131	84,161
Soybean oil	362,941	23,343
Other expressed oils and fats, inedible	1,369,633	59,942

VEGETABLE OIL IMPORTS

Foreign trade in vegetable oils and oil bearing seeds, May, 1936:

IMPORTS

	Quantity, lbs.	Value.
Vegetable oils and seeds:		
Copra (free)	23,816,124	\$509,452
Sesame seed	1,503,050	43,882
Peanut oil	9,447,473	503,200
Sunflowerseed oil	2,111,848	138,437
Inedible vegetable oils:		
Cottonseed oil	17,531,009	1,017,949
Cocanut oil	32,569,233	1,186,404
Palm oil	19,608,637	717,160
Soybean oil	2,977,248	139,472
Palm kernel oil	27,558	1,529

CAKE AND MEAL EXPORTS

Cottonseed meal exported from the United States in May, 1936, totaled 34 tons, valued at \$811. No cottonseed cake was exported from the United States during May.

HULL OIL MARKETS

(Special Cable to The National Provisioner.)

Hull, England, July 8, 1936.—Refined cottonseed oil, 28s; Egyptian crude cottonseed oil, 25s 6d.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Hog products were strong during latter part of week under buying influenced by grain strength which offset routine conditions. Hot weather continued to curtail demand for meats. Top hogs at Chicago easier at \$10.65.

Cottonseed Oil

Cotton oil extremely active and strong in distant months with new season's highs following strength in cotton, steadiness in lard, persistent commission house absorption, some catching of stop loss orders and absence of pressure other than profit taking and a little realizing in distant months. Crude oil, Southeast, 8½¢ sales; Valley, 8¼¢ nominal; Texas, 8½¢ nominal.

Quotations on bleachable cottonseed oil at close of market on Friday were: July, \$9.97@10.04; Sept. \$10.01, sale; Oct., \$10.02@10.04; Dec., \$10.00@10.02 sale; Jan., \$9.97. Tone steady; sales 270 lots.

Tallow

Tallow, extra, 5½¢ lb., f.o.b. bid.

Stearine

Stearine, 8¼@8½¢.

Friday's Lard Markets

New York, July 10, 1936.—Prices are for export. Lard, prime western, \$11.10 @11.20; middle western, \$11.00@11.10; city, 10½¢; refined Continent, 11½¢; South American, 11½¢; Brazil kegs, 11½¢; compound, 11½¢ in carlots.

BRITISH PROVISION MARKETS

(Special Cable to The National Provisioner.)

Liverpool, July 9, 1936.—General provision market steady but firm; poor demand for A. C. hams but expect improvement soon. Demand for lard continues slow.

Friday's prices were: Hams, American cut, 97s; hams, long cut, exhausted; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, 94s; Wiltshires, unquoted; Cumberlands, exhausted; Canadian Wiltshires, 74s; Canadian Cumberlands, 74s; spot lard, 55s.

MEAT AND LARD EXPORTS

Exports of bacon and lard through port of New York during week ended July 9, totaled 433,260 lbs. of lard, 162,500 lbs. of bacon.

MAY MEAT EXPORTS

Meat exports during May, 1936, are reported as follows:

	Quantity. lbs.	Value.
Pork, fresh or frozen:		
Carcasses	1,911	\$285
Loins and other cuts	110,510	17,218
Hams and shoulders, cured	5,025,539	1,006,789
Bacon	300,101	50,949
Cumberlands and Wiltshires	38,797	6,543
Other cured pork	1,187,688	132,184
Sausage, not canned	90,024	20,349
Beef and veal:		
Fresh or frozen	339,875	58,441
Pickled or cured	831,140	70,036
Mutton and lambs	19,060	3,344
Sausage ingredients, cured	120,564	10,193
Fresh, frozen or cured:		
Kidneys	724,066	105,397
Livers	173,627	23,216
Tongues	480,973	86,855
Poultry and game, fresh	143,550	36,503
Total	9,590,355	\$1,628,302

MAY MEAT IMPORTS

Imports during the month are reported as follows:

	Quantity. lbs.	Value.
Fresh, chilled or frozen:		
Beef	315,463	\$23,088
Pork	950,865	126,948
Other	73,026	10,841
Canned meats	8,666,635	827,987
Beef and veal, cured	343,331	21,927
Hams, shoulders, bacon	2,310,440	626,597
Pork, pickled or salted	337,745	74,949
Gelatine, edible	302,484	174,655
Beef and mutton tallow	780,868	34,216
Poultry	18,835	6,126
Total	14,099,702	\$1,927,284

Of the canned meat imported, over 3,481,490 lbs. came from the Argentine and 5,101,364 lbs. from Uruguay. Poland and Danzig supplied 1,658,978 lbs. of the hams, shoulders, and bacon.

Watch the Markets!

It's just as important to know the market when prices are high as when they are low. It is vital to know the market when prices are fluctuating up or down.

A car of product sold at ¼¢ under the market costs the seller \$37.50; at ½¢ under he loses \$75.00; at ¾¢ under he loses \$112.50; at 1¢ under he loses \$150.00; at 1½¢ under he loses \$225.00; at 2¢ under he loses \$300.00.

The same is true of BUYERS over the going market they stand to lose similar amounts.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market prices on each of the full trading days of the week.

Cost of this service for a whole year can be more than saved in a single carlot transaction made at ¼¢ variation from actual market price.

Information furnished by THE DAILY MARKET SERVICE is vital to anyone handling meats on a carlot basis. For full information, write THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

JUNE INSPECTED SLAUGHTER

Nearly a million more hogs and 200,000 more cattle were slaughtered under federal inspection during June, 1936, than in the same month a year ago, according to the government's June slaughter report. The cattle kill was the largest of record for the month and the hog kill, with the exception of a year ago, the smallest for the month in more than 10 years.

June slaughter totaled 853,229 cattle, 2,758,585 hogs, 517,000 calves and 1,308,683 sheep. This compares with June, 1935, slaughter of 669,257 cattle, 1,828,279 hogs, 439,000 calves and 1,420,685 sheep and lambs.

For the first half of 1936 cattle slaughter at 4,861,907 head was 450,000 more than in the first half of 1935, hog slaughter at 16,260,634 was 4,500,000 more and sheep and lamb slaughter at 8,015,242 head was nearly 350,000 less.

GERMAN MEAT IMPORTS

Germany, formerly an important market for American pork products, continued its importation of hogs and pork from European countries during April. Livestock imports included 24,251 head of hogs and 18,322 cattle. Meat imports totaled about 7,573 metric tons in April, a decrease of 32 per cent from March. Fatback imports amounted to 660 tons. Foreign pork came principally from Hungary and Poland.

During first four months of 1936 Germany imported 15,800 metric tons of lard against 8,245 tons during same period of 1935. American share of this trade declined, however, totaling 449 tons, a 42 per cent decrease from 1935. This does not include imported lard stored in government warehouses. Denmark was the largest lard supplier.

German casing imports for first four months of 1936 totaled 8,155 tons. Argentina and Denmark were the largest suppliers. United States exported 401 tons of casings to Germany in the first third of 1936, compared with 1,269 tons in the corresponding period of 1935.

Domestic German hog supplies are increasing and in May the slaughter quota was set at 90 per cent of the average weekly slaughter from October, 1934 to September, 1935. While all meat prices in May were higher than in 1935, they remained the same for cattle and hogs as in April, 1936, a decrease being registered in the quotations for calves and sheep.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to July 10, 1936, show exports from that country were as follows: To the United Kingdom, 127,007 quarters; to the Continent, none.

LIVE STOCK MARKETS

WEEKLY REVIEW

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Wednesday, July 9, 1936, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs, excluded).	CHICAGO.	E. ST. LOUIS	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. wt., 140-160 lbs.,					
Good-choice	\$10.00@10.60	\$10.25@10.65	\$ 9.50@10.20	\$ 9.80@10.50	\$10.00@10.35
Medium	9.75@10.35	10.00@10.50	9.25@10.10	9.65@10.00	9.50@10.15
Lt. wt., 160-180 lbs.,					
Good-choice	10.35@10.80	10.50@10.80	10.00@10.25	10.10@10.40	10.20@10.35
Medium	10.00@10.50	10.25@10.65	9.50@10.10	9.70@10.10	9.50@10.25
Lt. wt., 180-200 lbs.,					
Good-choice	10.50@10.80	10.70@10.80	10.10@10.35	10.10@10.45	10.20@10.35
Medium	10.25@10.60	10.40@10.65	9.75@10.15	9.80@10.20	9.75@10.25
Med. wt.,					
200-220 lbs., gd-ch	10.60@10.80	10.70@10.80	10.15@10.30	10.20@10.45	10.05@10.35
220-250 lbs., gd-ch	10.30@10.75	10.50@10.75	10.10@10.30	10.20@10.45	9.85@10.20
Hvy. wt.,					
250-290 lbs., gd-ch	9.85@10.55	10.20@10.60	9.50@10.20	9.75@10.15	9.40@ 9.90
290-350 lbs., gd-ch	9.40@10.10	9.85@10.30	9.00@ 9.65	9.30@ 9.85	9.00@ 9.50
PACKING SOWS:					
275-350 lbs., good	8.85@ 9.25	8.40@ 8.75	8.50 only	8.65@ 8.90	8.30@ 8.50
350-425 lbs., good	8.40@ 9.10	8.15@ 8.60	8.35@ 8.50	8.30@ 8.65	8.10@ 8.40
425-550 lbs., good	8.00@ 8.60	8.00@ 8.50	8.25@ 8.40	8.00@ 8.50	7.75@ 8.15
275-550 lbs., medium	8.00@ 9.00	7.75@ 8.50	8.00@ 8.40	7.80@ 8.75	7.75@ 8.40
SLAUGHTER PIGS, 100-140 lbs.:					
Good-choice	9.75@10.25	9.75@10.35	9.25@ 9.90	9.40@10.25	10.00@10.25
Medium	9.25@10.00	9.35@10.25	8.50@ 9.50	9.00@ 9.90	
Slaughter Cattle, Calves and Vealers:					
STEERS, 550-900 lbs.,					
Choice	8.50@ 9.00	8.25@ 8.75	8.00@ 8.75	8.25@ 8.75	
Good	7.75@ 8.50	7.50@ 8.25	7.25@ 8.25	7.25@ 8.35	7.10@ 7.85
Medium	7.00@ 8.00	6.25@ 7.50	6.75@ 7.50	5.50@ 7.25	6.25@ 7.10
Common (plain)	5.50@ 7.00	5.50@ 6.25	5.00@ 6.75	4.75@ 5.50	5.00@ 6.35
STEERS, 900-1100 lbs.,					
Prime	9.00@ 9.75			8.75@ 9.00	
Choice	8.50@ 9.00	8.25@ 9.00	8.25@ 8.75	8.25@ 8.75	8.00@ 8.50
Good	8.00@ 8.50	7.50@ 8.50	7.50@ 8.25	7.25@ 8.25	7.10@ 8.00
Medium	7.00@ 8.00	6.25@ 7.50	6.75@ 7.50	5.50@ 7.25	6.25@ 7.10
Common (plain)	5.75@ 7.00	5.50@ 6.25	5.25@ 6.75	4.75@ 5.50	5.25@ 6.25
STEERS, 1100-1300 lbs.,					
Prime	9.00@ 9.75				
Choice	8.50@ 9.00	8.50@ 9.00	8.25@ 8.75	8.10@ 8.65	8.00@ 8.50
Good	8.00@ 8.50	7.50@ 8.50	7.50@ 8.25	7.25@ 8.25	7.15@ 8.00
Medium	7.00@ 8.00	6.25@ 7.50	6.50@ 7.50	5.50@ 7.25	6.25@ 7.15
STEERS, 1300-1500 lbs.,					
Prime	9.00@ 9.75				
Choice	8.50@ 9.00	8.50@ 9.00	8.25@ 8.75	8.00@ 8.60	
Good	7.50@ 8.50	7.50@ 8.50	7.50@ 8.25	7.25@ 8.10	7.25@ 8.00
HEIFERS, 550-750 lbs.,					
Choice	8.00@ 8.50	8.00@ 8.50	7.75@ 8.25	8.00@ 8.75	7.75@ 8.25
Good	7.50@ 8.25	7.50@ 8.00	7.25@ 7.75	7.00@ 8.00	7.00@ 7.75
Common (plain), medium	4.25@ 7.50	4.50@ 7.50	4.00@ 7.25	4.00@ 7.00	4.50@ 7.00
HEIFERS, 750-900 lbs.,					
Good-choice	6.25@ 8.75		7.25@ 8.25	6.75@ 8.50	7.00@ 8.25
Common (plain), medium	4.25@ 7.50		4.00@ 7.25	4.00@ 7.00	4.50@ 7.00
COWS:					
Choice	5.75@ 6.75				
Good	4.75@ 5.75	5.00@ 5.75	5.00@ 5.75	4.85@ 6.00	5.25@ 5.85
Common (plain), medium	4.15@ 4.75	4.25@ 5.00	4.00@ 5.00	4.00@ 4.85	3.75@ 5.25
Low cutter-cutter	3.00@ 4.15	2.50@ 4.25	3.00@ 4.00	3.00@ 4.00	2.75@ 3.75
BULLS (Yearlings excluded):					
Good (beef)	5.75@ 6.50	5.50@ 6.00	5.25@ 5.75	5.25@ 5.50	5.50@ 5.85
Cutter, com. (plain), med.	5.00@ 6.00	4.25@ 5.50	4.25@ 5.50	3.75@ 5.25	4.00@ 5.65
VEALERS:					
Good-choice	8.25@ 9.25	7.00@ 8.25	6.50@ 7.50	7.00@ 8.50	6.50@ 8.50
Medium	7.00@ 8.25	5.50@ 7.00	5.50@ 6.50	5.50@ 7.00	5.50@ 6.50
Cull-common (plain)	6.00@ 7.00	4.00@ 5.50	3.00@ 5.50	4.25@ 5.50	3.00@ 5.50
CALVES, 250-500 lbs.,					
Good-choice	6.00@ 7.50	6.50@ 8.00	6.00@ 8.00	6.50@ 8.00	6.00@ 7.75
Common (plain), medium	5.00@ 6.00	4.00@ 6.50	4.00@ 6.00	4.25@ 7.00	4.00@ 6.00
LAMBS:					
Choice	10.50@11.00	10.25@11.00	10.00@10.50	10.00@10.50	10.00@10.50
Good	9.75@10.50	9.50@10.25	9.25@10.00	9.25@10.00	9.50@10.25
Medium	8.25@ 9.75	8.00@ 9.50	8.25@ 9.25	8.25@ 9.25	7.75@ 9.50
Common (plain)	6.75@ 8.25	6.00@ 8.00	6.75@ 8.25	6.50@ 8.25	6.75@ 8.00
YEARLING WETHERS:					
Good-choice	8.00@ 9.00	7.25@ 8.00	7.25@ 8.25	7.25@ 8.00	7.25@ 8.00
Medium	6.50@ 8.00	6.50@ 7.25	6.75@ 7.25	6.25@ 7.25	6.25@ 7.50
EWES:					
Good-choice	3.75@ 4.75	3.00@ 4.00	2.50@ 3.75	3.25@ 4.25	2.25@ 4.50
Common (plain), medium	1.75@ 3.75	1.75@ 3.00	1.25@ 2.50	1.75@ 3.25	1.50@ 3.00

CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., July 9, 1936—At 22 concentration points and 9 packing-houses in Iowa and Minnesota, light and medium weight butcher hogs were 25@30c lower, heavier weights 30@50c with instances of big weights 60c off; packing sows largely 50@60c lower, some extreme heavies 75c down. Late sales good to choice 180 to 220 lb. truck deliveries \$9.80@10.10, long hauls up to \$10.25 with rail consignments up to \$10.30 or above. Bulk 220 to 250 lb. truck hogs \$9.70@9.95; 250 to 290 lb. \$9.30@9.75; 290 to 350 lb. \$8.85@9.30; better 160 to 180 lb. \$9.50@9.80; 140 to 160 lb. \$8.95@9.50; good light and medium weight packing sows \$7.85@8.45, off cars upward to around \$8.60; big weights by truck down to \$7.50.

Receipts week ended July 9, 1936:

	This week.	Last week.
Friday, July 3.....	20,400	19,700
Saturday, July 4.....	Holiday	19,600
Monday, July 6.....	30,400	51,600
Tuesday, July 7.....	22,700	20,300
Wednesday, July 8.....	32,500	22,700
Thursday, July 9.....	32,700	23,600

CANADIAN LIVESTOCK PRICES

BUTCHER STEERS.

Up to 1,050 lbs.

Top Prices	Week ended July 2.	Last week.	Same week. 1935.
Toronto	\$ 6.00	\$ 6.25	\$ 7.25
Montreal	6.00	5.75	7.00
Winnipeg	5.50	5.25	6.50
Calgary	4.75	5.00	5.25
Edmonton	5.00	4.75	5.50
Prince Albert	4.00	4.00	5.50
Moose Jaw	4.50	4.75	5.50
Saskatoon	4.15	4.25	5.50

VEAL CALVES.

	\$ 8.00	\$ 7.00
Toronto	\$ 8.00	\$ 7.00
Montreal	7.00	6.50
Winnipeg	5.00	5.50
Calgary	5.00	5.00
Edmonton	4.50	4.00
Prince Albert	4.00	3.00
Moose Jaw	4.50	5.00
Saskatoon	4.00	4.75

BACON HOGS.

	\$ 9.25	\$ 9.25	\$10.00
Toronto	\$ 9.25	\$ 9.25	\$10.00
Montreal (1)	9.75	9.65	10.25
Winnipeg (1)	8.75	9.25	9.15
Calgary	8.25	8.40	8.85
Edmonton	8.35	8.35	8.70
Prince Albert	8.50	8.75	9.00
Moose Jaw	8.25	9.00	9.15
Saskatoon	8.50	8.75	9.00

(1) Montreal and Winnipeg hogs sold on a "fed & watered" basis. All others "off trucks".

GOOD LAMBS.

	\$10.50	\$11.00	\$ 8.50
Toronto	\$10.50	\$11.00	\$ 8.50
Montreal	10.00	10.00	8.50
Winnipeg	8.00	8.50	7.00
Calgary	8.00	8.25	6.00
Edmonton	7.00	7.50	6.00
Prince Albert	5.50	7.50	5.50
Moose Jaw	6.75	9.00	6.00
Saskatoon	6.00	7.00	5.50

Watch "Wanted" page for bargains in equipment.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 3, 1936, as reported to The National Provisioner:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	2,804	2,386	1,196
Swift & Co.	2,314	764	2,926
Morris & Co.	1,066	448
Wilson & Co.	3,173	1,083	2,135
Anglo-Amer. Prov. Co.	477
G. H. Hammond Co.	1,756
Shippers	10,915	10,329	744
Others	13,590	13,826	4,895
Brennan Packing Co., 1,006 hogs; Western Packing Co., Inc., 1,005 hogs; Agar Packing Co., 2,704 hogs.			

Total: 36,092 cattle; 6,218 calves; 33,703 hogs; 12,144 sheep.

Not including 2,007 cattle; 1,333 calves; 23,730 hogs and 28,132 sheep bought direct.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,733	476	1,943	1,770
Cudahy Pkg. Co.	2,280	1,051	958	2,673
Morris & Co.	1,139	464	1,528
Swift & Co.	1,855	854	2,923	2,137
Wilson & Co.	1,913	936	1,121	2,574
Indpt. Pkg. Co.	186
Kornblum Pkg. Co.	853
Others	2,613	152	2,277	323

Total: 12,486 cattle; 3,873 calves; 9,408 hogs.

Not including 22,332 hogs bought direct.

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	5,458	5,240	3,229
Cudahy Pkg. Co.	4,778	5,516	5,622
Dold Pkg. Co.	1,437	3,428
Morris & Co.	1,984	2,588	1,503
Swift & Co.	6,412	4,366	3,559
Others	14,704

Eagle Pkg. Co., 23 cattle; Grt. Omaha Pkg. Co., 43 cattle; Geo. Hoffman Pkg. Co., 38 cattle; Lewis Pkg. Co., 554 cattle; Omaha Pkg. Co., 124 cattle; John Roth & Sons, 53 cattle; So. Omaha Pkg. Co., 87 cattle; Lincoln Pkg. Co., 434 cattle; Wilson & Co., 1,054 cattle; Sinclair Pkg. Co., 3 cattle; Nagle Pkg. Co., 20 cattle.

Total: 22,507 cattle and calves; 35,842 hogs; 13,913 sheep.

Not including 1,146 hogs and 2,321 sheep bought direct.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,428	1,371	2,887	10,728
Swift & Co.	2,451	2,805	2,903	8,193
Morris & Co.	791	980	407
Hunter Pkg. Co.	1,136	1,452	1,191	1,068
Hell Pkg. Co.	1,367
Krey Pkg. Co.	1,065
Lachet Pkg. Co.	1,243
Shippers	4,495	3,027	8,877	2,959
Others	2,456	394	4,789	1,308

Total: 12,757 cattle; 10,029 calves; 24,729 hogs; 24,256 sheep.

Not including 2,779 cattle; 4,823 calves; 15,833 hogs and 9,117 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,541	591	5,797	10,956
Armour and Co.	2,256	608	5,029	5,849
Others	788	36	1,189	880

Total: 4,585 cattle; 1,235 calves; 12,015 hogs; 17,685 sheep.

Not including 172 cattle bought direct.

SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,620	313	9,470	1,209
Armour and Co.	3,969	1,292	3,908	1,413
Swift & Co.	2,793	306	5,328	938
Shippers	5,334	90	7,084	1,038
Others	220	23	40

Total: 15,836 cattle; 1,024 calves; 31,830 hogs; 4,658 sheep.

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,099	974	1,904	1,188
Wilson & Co.	1,993	1,777	1,851	1,179
Others	244	23	514

Total: 4,336 cattle; 2,774 calves; 4,269 hogs; 2,367 sheep.

Not including 23 cattle and 310 hogs bought direct.

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,221	3,096	10,820	1,862
Cudahy Pkg. Co.
Swift & Co.	5,371	5,014	15,239	2,550
United Pkg. Co.	2,174	370
Others	1,594	431	2,205	510

Total: 13,162 cattle; 10,150 calves; 28,264 hogs; 4,922 sheep.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	872	162	1,666	14,087
Swift & Co.	1,102	118	1,765	2,278
Others	1,962	374	1,168	2,268

Total: 3,936 cattle; 654 calves; 4,599 hogs; 19,533 sheep.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	628	667	1,319	991
Dold Pkg. Co.	469	91	902	30
Wichita Dressed
Beef Co.	15
Dunn-Ostertag	165
Fred W. Dold & Sons	98	338
Sunflower Pkg. Co.	56	83
Southwest Beef Co.	23

Total: 1,454 cattle; 758 calves; 2,642 hogs; 1,021 sheep.

Not including 39 cattle and 757 hogs bought direct.

FT. WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,192	982	1,672	4,117
Swift & Co.	2,312	947	2,399	4,223
City Pkg. Co.	222	82	132
Blue Bonnett Pkg. Co.	97	53	90
H. Rosenthal Pkg. Co.	50	15

Total: 4,873 cattle; 2,079 calves; 4,293 hogs; 8,340 sheep.

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,715	1,103	8,002	2,463
Armour and Co.	984	252	1,957
Hilgemeier Bros.	5	806
Stumpf Bros.	156
Schusler Pkg. Co.	156
Indiana Prov. Co.	45	21	101
Meier Pkg. Co.	123	14	154
Art Wabnitz	10	123	25
Maass Hartman Co.	30	4	196
Shippers	1,569	1,717	16,394	2,975
Others	783	80	1,021

Total: 5,310 cattle; 3,314 calves; 27,762 hogs; 6,484 sheep.

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Son	51	327
E. Kahn's Sons	960	651	3,676	3,297
Lohrey Pkg. Co.	5	132
H. H. Meyer Pkg. Co.	19	2,581
J. Schlachter's Son	134	229	73
J. & F. Schroth P. Co.	19	2,390
J. F. Stegner & Co.	420	229	3
Shippers	110	254	1,858	5,350
Others	1,584	945	545	400

Total: 3,251 cattle; 2,359 calves; 11,182 hogs; 9,450 sheep.

Not including 794 cattle, 886 hogs and 1,976 sheep bought direct.

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,444	4,137	7,295	783
United Dressed
Beef Co., N. Y.	35
Armour and Co. Mil.	533	2,178
N. Y. Butchers
D. M. Co.	40
R. Gums & Co.	43	79
Shippers	134	22	77	6
Others	462	691	27	156

Total: 2,691 cattle; 7,107 calves; 7,399 hogs; 945 sheep.

RECAPITULATION.

	CATTLE.	Week ended July 3.	Prev. week.	Cor. week.
Chicago	36,092	39,051	27,586
Kansas City	12,486	12,504	13,170
Omaha	22,507	21,320	11,234
East St. Louis	12,757	19,834	7,189
St. Joseph	4,585	4,538	4,333
Sioux City	15,836	17,272	8,887
Oklahoma City	4,336	5,384	3,338
Wichita	1,454	1,772	1,330
Denver	3,936	4,495
St. Paul	13,162	15,351	7,073
Milwaukee	2,691	3,119	2,234
Indianapolis	5,310	5,981	4,554
Cincinnati	3,251	3,377	2,528
Ft. Worth	4,873	6,450

Total: 143,276 cattle; 160,728 calves; 93,456 hogs.

*Cattle and calves.

HOGS.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	33,703	41,464	29,958
Kansas City	9,408	8,674	5,359
Omaha	35,842	39,808	19,283
East St. Louis	24,729	34,962	8,788
St. Joseph	12,015	10,913	8,282
Sioux City	31,830	31,104	12,105
Oklahoma City	4,269	5,445	1,331
Wichita	2,462	2,406	1,131
Denver	4,599	5,213
St. Paul	28,264	27,179	8,973
Milwaukee	7,399	7,297	3,909
Indianapolis	27,762	27,611	18,833
Cincinnati	11,182	13,990	8,308
Ft. Worth	4,293	4,601

Total: 237,937 cattle; 260,667 calves; 126,320 hogs.

SHEEP.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	12,144	12,181	9,435
Kansas City	11,065	16,659	12,963
Omaha	13,913	11,869	6,526
East St. Louis	24,256	26,485	16,813
St. Joseph	17,685	15,609	16,181
Sioux City	4,658	5,598	3,224
Oklahoma City	2,367	2,549	1,276
Wichita	1,021	2,237	983
Denver	19,533	20,923
St. Paul	4,922	2,072	11,174
Milwaukee	945	1,046	1,607
Indianapolis	6,484	6,964	4,083
Cincinnati	9,450	13,273	13,365
Ft. Worth	6,340	13,223

Total: 136,723 cattle; 150,988 calves; 97,032 hogs.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., June 27	1,447	191	6,012	4,944
Tues., June 28	13,905	2,032	18,132	9,467
Wed., June 30	6,658	2,431	17,479	4,531
Thurs., July 1	9,445	1,680	16,487	11,863
Fri., July 2	4,759	1,245	12,333	5,182
Sat., July 4	1,500	500	10,000	5,000

Total this week: 36,267 cattle; 7,888 calves; 74,381 hogs; 36,043 sheep.

Previous week: 42,134 cattle; 7,240 calves; 70,930 hogs; 40,166 sheep.

Year ago: 28,323 cattle; 7,845 calves; 49,096 hogs; 38,789 sheep.

*Two years ago: 53,134 cattle; 20,936 calves; 99,857 hogs; 41,773 sheep.

*Including 18,960 government cattle and 11,854 government calves.

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., June 27	352	107
Tues., June 28	3,290	36	4,410	351
Wed., June 30	2,025	158	2,125
Thurs., July 1	2,292	109	1,078	93
Fri., July 2	1,262	12	823	143
Sat., July 4	1,000	1,000	100

Total this week: 10,859 cattle; 315 calves; 9,436 hogs; 897 sheep.

Previous week: 12,824 cattle; 650 calves; 9,032 hogs; 785 sheep.

Year ago: 6,599 cattle; 205 calves; 7,374 hogs; 319 sheep.

Two years ago: 13,019 cattle; 383 calves; 9,421 hogs; 3,759 sheep.

Total receipts for month and year to July 3:

Calves	3,425	6,217	201,814	254,066
Hogs	38,770	38,021	1,920,974	1,967,533
Sheep	22,045	26,335	1,202,933	1,673,660

LIVESTOCK COST AND YIELD

Kinds of livestock slaughtered, cost and yield, with comparisons, May, 1936:

	May, 1936.	April, 1936.	May, 1935.
Average live cost per 100 lbs.:			
Cattle	\$ 6.73	\$ 6.81	\$ 7.82
Calves	7.82	7.59	7.31
Hogs	9.54	10.34	9.07
Sheep and lambs	9.76	9.78	7.57
Average yield, per cent:			
Cattle	55.14	54.43	53.37
Calves	57.34	57.40	57.88
Hogs	75.40	76.23	75.40
Sheep and lambs	47.60	46.71	48.12
Average live weight, lbs.:			
Cattle	938.80	931.52	907.27
Calves	169.72	166.99	173.95
Hogs	231.59	230.87	229.11
Sheep and lambs	81.12	87.80	84.88

Sources of supply, per cent:

Cattle—			
Stockyards	82.26	81.48	84.12
Other	17.74	18.52	15.88
Calves—			
Stockyards	71.98	72.73	75.21
Other	28.02	27.27	23.79
Hogs—			
Stockyards	52.21	53.28	56.88
Other	47.79	46.72	43.12
Sheep and lambs—			
Stockyards	77.07	76.42	75.04
Other	22.93	23.58	24.96

Classification, per cent:

Cattle—			
Steers	53.49	51.58	44.82
Bulls and stags	4.93	3.70	4.95
Cows and heifers	41.58	44.72	50.23
Hogs—			
Sows	48.64	47.41	50.08
Barrows	50.20	51.54	49.04
Stags and boars	1.16	1.05	0.88
Sheep and lambs—			
Sheep	9.21	5.62	7.04
Lambs and yearlings	90.79	94.38	92.96

KINDS OF LIVESTOCK KILLED

Classification of livestock slaughtered under federal inspection in the United States during May:

	Cattle	Hogs	Sheep and lambs
(000 omitted.)			
Steers.			
Cows and heifers.			
Bulls and stags.			
Sows.			
Barrows.			
Stags and boars.			
Lambs and yearlings.			
Sheep.			
NUMBER.			
May 1936	420	327	30
Apr. 1936	419	363	30
10-yr. May av. 1932	307	31	25
PER CENT.			
May 1936	53.49	41.58	4.93
Apr. 1936	51.58	44.72	3.70
10-yr. May av. 1932	42.05	42.05	4.25

RECEIPTS AT CHIEF CENTERS

Week ended July 3, 1936:

	Cattle.	Hogs.	Sheep.
At 20 markets:			
Week ended July 3	188,000	303,000	232,000
Previous week	223,000	314,000	258,000
1935	139,000	182,000	216,000
1934	257,000	377,000	220,000
1933	135,000	408,000	224,000
At 11 markets:			
Week ended July 3	146,000	220,000	132,000
Previous week	161,000	220,000	133,000
1935	99,000	130,000	128,000
1934	216,000	286,000	129,000
1933	106,000	366,000	130,000
1932	94,000	247,000	159,000
At 7 markets:			
Week ended July 3	146,000	220,000	132,000
Previous week	161,000	220,000	133,000
1935	99,000	130,000	128,000
1934	216,000	286,000	129,000
1933	106,000	366,000	130,000
1932	94,000	247,000	159,000

HOG WEIGHTS AND COSTS

Average weight and cost of hogs at 10 principal public markets, May, 1936:

	May, 1936.	April, 1936.	May, 1935.
Wt. Lbs.			
Cost Per Cwt.			
Chicago	248	249	245
East St. Louis	213	214	210
Kansas City	221	217	225
Omaha	251	254	241
Sioux City	258	260	242
South St. Joseph	230	229	232
South St. Paul	252	242	240
Denver	237	238	223
Fort Worth	206	209	199
Wichita	220	223	232

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics)

WESTERN DRESSED MEATS

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass			
Week ending July 3, 1936	10,148	2,355	2,708
Week previous	9,887	2,486	2,592
Same week year ago	7,297½	1,437	2,058
COWS, carcass			
Week ending July 3, 1936	1,262	741	1,287
Week previous	1,545	879	1,258
Same week year ago	1,009	825	1,487
BULLS, carcass			
Week ending July 3, 1936	300%	587	10
Week previous	279	650	20
Same week year ago	323	493	39
VEAL, carcass			
Week ending July 3, 1936	13,536	1,670	506
Week previous	14,493	1,558	537
Same week year ago	9,624	1,127	472
LAMB, carcass			
Week ending July 3, 1936	37,345	10,375	13,691
Week previous	39,339	10,508	12,934
Same week year ago	29,704	11,016	15,723
MUTTON, carcass			
Week ending July 3, 1936	1,634	358	328
Week previous	1,600	301	202
Same week year ago	1,452	675	278
PORK CUTS, lbs.			
Week ending July 3, 1936	1,793,561	354,480	392,351
Week previous	1,890,147	357,688	247,302
Same week year ago	988,842	310,918	267,908
BEEF CUTS, lbs.			
Week ending July 3, 1936	414,252		
Week previous	299,878		
Same week year ago	270,143		

LOCAL SLAUGHTERS

CATTLE, head			
Week ending July 3, 1936	9,729	1,592	
Week previous	9,726	2,045	
Same week year ago	6,854	1,541	
CALVES, head			
Week ending July 3, 1936	17,461	3,197	
Week previous	17,089	3,346	
Same week year ago	15,912	2,821	
HOGS, head			
Week ending July 3, 1936	30,477	12,103	
Week previous	32,376	13,172	
Same week year ago	20,245	8,114	
SHEEP, head			
Week ending July 3, 1936	60,463	6,720	
Week previous	64,745	6,129	
Same week year ago	64,252	6,252	

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVIDER show the number of livestock slaughtered at 16 centers for the week ended July 3, 1936.

CATTLE.

	Week ended July 3.	Prev. week.	Cor. week, 1935.
Chicago	27,784	28,973	21,761
Kansas City	16,359	17,443	16,789
Omaha	20,201*	20,825*	11,508
East St. Louis	15,264	18,333	15,158
St. Joseph	5,602	5,424	5,403
Sioux City	11,435	11,527	7,355
Wichita	2,250	2,585	1,805
Fort Worth	4,893	6,540	...
Philadelphia	1,592	2,045	1,541
Indianapolis	1,826	2,451	1,492
New York & Jersey City	9,729	9,720	6,854
Oklahoma City	7,133	8,536	4,530
Cincinnati	3,251	4,247	2,443
Denver	4,423	3,765	...
St. Paul	11,542	13,933	6,801
Milwaukee	2,499	2,874	1,944
Total	145,783	159,221	104,875

*Cattle and calves.

HOGS.

Chicago	78,949	68,575	43,957
Kansas City	33,368	24,328	13,396
Omaha	35,461	29,746	11,729
East St. Louis	37,404	33,270	19,668
St. Joseph	13,039	11,390	6,812
Sioux City	30,320	27,231	9,793
Wichita	3,399	3,325	1,247
Fort Worth	4,201
Philadelphia	12,103	13,172	8,114
Indianapolis	10,438	10,421	6,454
New York & Jersey City	34,057	28,795	20,245
Oklahoma City	4,579	5,901	1,649
Cincinnati	11,182	10,877	6,484
Denver	4,882	5,836	...
St. Paul	35,708	28,735	7,978
Milwaukee	7,318	7,227	3,968
Total	356,590	313,430	161,387

SHEEP.

Chicago	39,732	38,105	40,289
Kansas City	11,005	16,659	12,065
Omaha	19,065	13,915	6,826
East St. Louis	37,404	33,270	19,668
St. Joseph	16,805	15,609	10,181
Sioux City	3,620	5,298	5,137
Wichita	1,021	2,237	983
Fort Worth	8,340	13,223	...
Philadelphia	6,720	6,129	6,252
Indianapolis	2,521	2,775	1,863
New York & Jersey City	60,463	64,745	64,252
Oklahoma City	2,367	2,849	1,276
Cincinnati	2,359	9,512	7,415
Denver	5,210	5,968	...
St. Paul	4,412	2,072	7,475
Milwaukee	945	1,046	1,576
Total	205,882	221,335	188,837

MORE HOGS IN DENMARK

Number of hogs in Denmark increased about 10 per cent during 10 months to total 3,331,000 head on May 2, 1936, according to Danish census reports. The increase was due to failure of British producers to raise anticipated number of hogs for their home market, and to fact that Germany is now taking some Danish hogs. For the period from May 2 to February 20, 1937, it is estimated that about 4,080,000 pigs will be killed by exporting slaughterers, or an average of about 95,000 a week.

WEEKLY HIDE IMPORTS

Imports of cattle hides at leading U. S. ports for week ended June 27:

Week Ending	New York	Boston	Phila.
June 27, 1936	9,669
June 20, 1936	65,260
June 13, 1936	48,624
June 6, 1936	100,758	...	13,498
Total 1936	1,065,368	47,571	51,357
June 29, 1935	44,738
June 22, 1935	37,471
Total 1935	679,836	29,478	15,281
Total so far: 1936-1935	1,164,490*	724,595*	...

*Does not include imports at Norfolk

DROUGHT HIDES UNSOLD

Only three bids were received by FSCC for light native cows and branded cows, and four bids for bulls, included in offering of 32,932 drought cattle hides on which bids were opened July 8, reflecting uncertain condition of the market since government's recent announcement that it is prepared to buy additional drought cattle this year. None of the cattle hides were sold and the high bids rejected were 8.06c for No. 1 light native cows and branded cows, and 6.76c for No. 1 bulls, all No. 2's at a cent less.

Following bids on calf and kip were accepted: Armand Schmoll Inc., New York, 15.625c for Lot 17 of 4,180 No. 1 unbranded calf 8/12 lb., and a cent less for 190 No. 2's. H. Elkan & Co., Chicago, 11.27c for Lot 19 of 6,300 No. 1 unbranded kips 12 lb. and over, and 10.15c for Lot 20 of 230 No. 2's; 9.27c for Lot No. 21 of 4,375 No. 1 branded all-weight calf, and 8.35c for Lot 22 of 400 No. 2's. High bid of 13.05 for unbranded calf 8 lb. and down was reported rejected.

New drought cattle program has upset market conditions on these hides.

U. S. INSPECTED HOG KILL

Kill at 8 points week July 3, 1936:

	Week ended July 3.	Prev. week.	Cor. week, 1935.
Chicago	78,949	68,575	54,939
Kansas City, Kans.	33,368	27,618	13,396
Omaha	35,461	29,746	12,339
St. Louis & East St. Louis	37,404	33,270	25,946
Sioux City	30,320	27,231	9,701
St. Joseph	13,039	11,390	6,287
St. Paul	35,798	28,735	11,545
N. Y., Newark and J. C.	34,057	28,795	20,287
Total	298,396	255,300	156,420

NEW YORK LIVESTOCK

Receipts week ended July 3, 1936:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,817	10,460	4,266	33,820
Central Union	1,507	2,582	...	16,175
New York	288	8,501	11,295	4,388
Total	6,612	16,543	15,561	54,380
Previous week	7,791	16,694	15,735	48,813
Two weeks ago	6,862	16,003	15,014	50,824

JUNE BUFFALO LIVESTOCK

Receipts and disposition of livestock, Buffalo, N. Y., for June, 1936:

	Cattle.	Calves.	Hogs.	Sheep.
Receipts	16,351	29,209	17,200	49,054
Shipments	6,008	21,394	10,886	34,363
Local slaughter	11,736	7,860	7,919	16,288

PACIFIC COAST LIVESTOCK

Receipts five days ended July 3, 1936:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	4,583	1,499	566	15,121
San Francisco	1,063	473	1,750	3,250
Portland	2,150	280	3,500	3,765

DIRECTS—Los Angeles: Cattle, 41 cars; hogs, 78 cars; sheep, 51 cars. San Francisco: Cattle, 337 head; hogs, 1,650 head; sheep, 3,250 head.

N. Y. HIDE FUTURE MARKETS

Friday, July 3, 1936—Close: Sept. 10.79@10.85; Dec. 11.15 sale; Mar. 11.40@11.43; June 11.70 n; sales 58 lots. Closing 15@17 lower.

Saturday, July 4, 1936—Holiday.

Monday, July 6, 1936—Close: Sept. 10.82@10.87; Dec. 11.17 sale; Mar. 11.45@11.49; June 11.75@11.80; sales 39 lots. Closing 2@5 higher.

Tuesday, July 7, 1936—Close: Sept. 10.77@10.87; Dec. 11.10 sale; Mar. 11.38@11.44; June 11.67 n; sales 41 lots. Closing 5@8 lower.

Wednesday, July 8, 1936—Close: Sept. 11.68 sale; Dec. 11.00@11.02; Mar. 11.29@11.34; June 11.58 n; sales 62 lots. Closing 9@10 lower.

Thursday, July 9, 1936—Close: Sept. 10.55 b; Dec. 10.87@10.92; Mar. 11.16 b; June 11.46 n; sales 22 lots. Closing 12@13 lower.

Friday, July 10, 1936—Close: Sept. 10.64n; Dec. 10.97@11.00; Mar. 11.26n; June 11.56n; sales 65 lots. Closing 9@10 higher.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended July 10, 1936, with comparisons, are reported as follows:

	PACKER HIDES.	Cor. week, 1935.
	Week ended July 10	Prev. week.
Spr. nat.	@ 12½n 12½@13n	@ 13½n
strs.	@ 12½	@ 12½
Hvy. nat.	@ 12½	@ 13
Hvy. Tex.	@ 12½	@ 13
strs.	@ 12½	@ 13
Hvy. butt brnd'd	@ 12½	@ 13
strs.	@ 12½	@ 13
Hvy. Col.	@ 11½@12	@ 12½
Ex-light Tex.	@ 12½	@ 12½
strs.	@ 10½n	@ 11½
Brnd'd cows	@ 10½n	@ 11
Hvy. nat.	@ 11½	@ 10½
cows	@ 10½@11½	@ 11½
Lt. nat.	@ 11½	@ 10½
cows	@ 10½@11½	@ 11½
Nat. bulls	@ 8½	@ 8½
Brnd'd bulls	@ 7½	@ 7½
Calfskins	@ 19½@21	@ 16½@22
Kips, nat.	@ 14½	@ 12½
Kips, ov-wt.	@ 13½	@ 11
Kips, brnd'd	@ 11½	@ 9½@10
Slunks, reg.	@ 1.05	@ 1.05
Slunks, bris.	@ 40	@ 35 @45
Light native, butt branded and Colorado steers 1c per lb. less than heavies.		

CITY AND OUTSIDE SMALL PACKERS.

Nat.	@ 9½@10	@ 9½
all-wts.	@ 9½	@ 9½
Branded	@ 9½	@ 9½
Nat. bulls	@ 7½	@ 8½
Brnd'd bulls	@ 6½	@ 7½
Calfskins	@ 17½	@ 18
Kips	@ 12½n	@ 12½
Slunks, reg.80	@ 90n	@ 80n
Slunks	@ 20	@ 25n
brs.	@ 25n	@ 25

COUNTRY HIDES.

Hvy. steers	7½@7¾n	8 @ 8½n	7 @ 7½
Hvy. cows	7½@7¾n	8 @ 8½n	7 @ 7½
Extremes	9½@9¾	8½@9	7½@8
Bulls	6 @ 6½	6 @ 6½	5½@6
Calfskins	11½@12	6 @ 12½	@ 10
Kips	10 @ 10½	10 @ 10½	7½@8
Light calf	.80 @95n	80 @95n	50 @90n
Deacons	.80 @95n	80 @95n	50 @90n
Slunks, reg.60	@75n	60 @75n	35 @50n
Slunks, bris.10	@15n	10 @15n	10 @15n
Horsehides	3.00@3.65	3.10@3.65	3.50@3.90

SHEEPSKINS.

Pkr. lambs	1.07½@1.20	@ 1.20	@ 55
Sml. pkr. lambs	@ 1.20	@ 1.20	@ 14½
Pkr.	@ 1.20	@ 1.20	@ 14½
shearings	1.07½@1.20	@ 1.20	@ 55
Dry pelts	.17 @18	17 @18	14 @14½

HIDES AND SKINS ★

WEEKLY MARKET REVIEW

Chicago

PACKER HIDES.—Trading is awaited to establish the market on packer hides. Buying interest has been very limited this week, due in most part to the preparations being made by the Government for the purchase and slaughter of drought cattle in the affected area in the northwest, all of which appear to be subject to modification in the event of rainfall in that section, and possibly on an increased scale if the drought becomes more severe.

The only trading this week was the movement of 6,600 June native steers by one packer at 12c, or $\frac{1}{2}$ c off; and the sale by the Association of 3,000 June light native cows at 10 $\frac{1}{2}$ c or $\frac{1}{2}$ c down from last week's price, and 3,000 June branded cows at 10c or a cent down from last trading price, a total of 12,600 hides.

Other packers have not been inclined to meet these prices, in view of the present uncertainty of the whole drought situation, although hides are understood to be available in some directions at this price for steers, or $\frac{1}{2}$ c off.

The hide futures market declined steadily throughout most of the week but turned up 10 points late this week on news from the Tanners Council of a statement from Government authorities that in the event killing of cattle was necessary, they would have control of the hides and would see that they would not disturb regular channels of trade.

Bids of 10 $\frac{1}{2}$ c reported late this week for June heavy native cows, with 11 $\frac{1}{4}$ c last paid. Bidding 10c for June and 10 $\frac{1}{2}$ c for July light native cows; packers last sold May-Junes at 11c. Bids of 10c declined for branded cows, with 11c last paid to big packers although Association accepted 10c this week.

Late this week an Indiana packer sold 3,000 May washed light native cows at 10c.

OUTSIDE SMALL PACKER HIDES.—While outside small packer all-weight natives are quoted in a range of 9 $\frac{1}{2}$ @10c, f.o.b. nearby shipping points, the inside price appears to be top actually obtainable at present. Offerings of resale packer light cows tend to restrict interest in small packer take-off. Chicago take-off only nominal around 10@10 $\frac{1}{2}$ c.

PACIFIC COAST.—Market well cleaned up earlier to end of May at 10 $\frac{1}{2}$ c for steers and 9 $\frac{1}{2}$ c for cows, flat, f.o.b. shipping points; market easier at present and trading awaited.

FOREIGN WET SALTED HIDES.—South American market a shade easier. Late last week Europe bought 1,000

Armour LaPlatas at 66 pesos, equal to 11 $\frac{1}{4}$ @c, c.i.f. New York, steady. Early this week Europe bought 5,000 Swift LaPlatas, 8,000 Sansinenas and 2,000 LaBlancas at 65 pesos or 10 $\frac{1}{2}$ @c; also 2,500 Sansinena light steers at 64 pesos or 10 $\frac{1}{2}$ @c; later, 2,000 Wilson extremes and 3,500 Sansinena extremes sold to Europe at 63 pesos or 10 $\frac{1}{2}$ @c, and local buyer bought 1,500 Sansinena extremes same basis.

COUNTRY HIDES.—It is very difficult to do business in country hides. This market, more so than the packer market, feels the actual competition of drought hide offerings and the potential competition of further accumulation of such hides this summer. Furthermore, tanners are not inclined to do much on country hides until the market has been well established on packer light cows. Untrimmed all-weights talked around 7 $\frac{1}{2}$ @7 $\frac{1}{4}$ c, and trimmed 8@8 $\frac{1}{4}$ c, selected, delivered Chicago. Heavy steers and cows 7 $\frac{1}{2}$ @7 $\frac{1}{4}$ c, nom., trimmed, and not salable at the moment. Trimmed buffs usually quoted 8 $\frac{1}{2}$ @8 $\frac{1}{4}$ c, and a car untrimmed was reported sold at 8c. Trimmed extremes usually quoted 9 $\frac{1}{2}$ @9 $\frac{1}{4}$ c, some quoting $\frac{1}{4}$ c less. Bulls 6@6 $\frac{1}{4}$ c; glues 5 $\frac{1}{4}$ @6c. All-weight branded about 7c, flat, and hard to find under this price.

CALFSKINS.—Following the activity on June calfskins previously reported, at the close of last week one packer sold 6,000 June River point heavies, 9 $\frac{1}{2}$ /15 lb., at 19 $\frac{1}{2}$ c, steady. Another packer sold 16,000 June northern heavies at 20 $\frac{1}{2}$ c, steady, and 6,000 June River point heavies 19 $\frac{1}{2}$ c; also 10,000 June Cleveland and Evansville calf, 15 lb. down, at 21c for both lights and heavies, being steady for the lights and the usual $\frac{1}{2}$ c premium for heavies from those points. Other June lights, under 9 $\frac{1}{2}$ lb., sold earlier at 21c and market fairly well cleaned up.

Chicago city calfskin market not well established; car 8/10 lb. sold late last week at 17c and this figure asked, with a late bid of 16 $\frac{1}{4}$ c reported, although 17c had been bid early; 10/15 lb. last sold at 17c and asked. Outside cities, 8/15 lb., 16 $\frac{1}{2}$ @17c nom.; mixed cities and countries 14@15c; straight countries 11 $\frac{1}{2}$ @12c. Chicago city light calf and deacons last sold at \$1.30.

KIPSKINS.—Further trading in packer June kipskins at close of last week. One packer sold 4,500 June northern native kips at 14 $\frac{1}{4}$ c, steady. Another packer sold 8,000 June northern natives at 14 $\frac{1}{4}$ c; 3,000 June over-weights at 13 $\frac{1}{4}$ c for northers or $\frac{1}{2}$ c up, and 12 $\frac{1}{2}$ c southern or $\frac{1}{4}$ c up; also 2,000 June brands at 11 $\frac{1}{4}$ c, steady. One lot of June southern natives still held; otherwise market well cleaned up.

Chicago city kipskins last sold at 12 $\frac{1}{2}$ c, with over-weights at 11 $\frac{1}{2}$ c; quoted nominally on this basis but interest dull. Outside cities around 12 $\frac{1}{2}$ c nom.; mixed cities and countries 11@11 $\frac{1}{2}$ c; straight countries 10@10 $\frac{1}{2}$ c.

Packers cleared out their June regular slunks last week at \$1.05.

HORSEHIDES.—This market also has an easier tone. Choice city renderers, with full manes and tails, usually quoted \$3.50@3.65, f.o.b. shipping points; ordinary trimmed renderers \$3.25@3.40, delivered Chicago; mixed city and country lots \$3.00@3.20, Chicago.

SHEEPSKINS.—Dry pelts easy at 17@18c, delivered Chicago, for full wools. Big packer shearlings appear easier, with offerings at last trading prices of \$1.20 for No. 1's, 90c for No. 2's and 65c for No. 3's not taken, although one packer reports a car that basis; other houses quoting nominally \$1.07 $\frac{1}{2}$ @1.10, 82 $\frac{1}{2}$ @85c and 55@60c for the three grades; production light now. Trading awaited on pickled skins, with \$6.00 per doz. still asked for June skins; car reported that basis recently in the East, and buyers' ideas lower. Packer native spring lamb pelts quoted around \$1.30@1.40 per cwt. live lamb; 5,000 late June and July reported sold by an outside packer basis \$1.30 per cwt.; outside small packers were on the same basis.

New York

PACKER HIDES.—Market not very well established and buying interest light. One packer sold 1,700 June native steers at close of last week at 12 $\frac{1}{2}$ c, steady basis. Early this week a Jersey City packer sold 700 June butt brands at 12 $\frac{1}{2}$ c, and 700 June Colorados at 11 $\frac{1}{2}$ c; an earlier sale of June Colorados was reported at 12c previous week. Other packers holding June hides, and couple hold some earlier dating native steers.

CALFSKINS.—Calfskin market has an easier tendency. Collectors sold 10,000 light calf early, 4-5's at \$1.20@1.25, and 5-7's at \$1.40@1.45, steady to 5c down; 7-9's last reported at \$1.90 and 9-12's at \$2.50. Packer 5-7's quoted nominally around \$1.65, 7-9's about \$2.15, 9-12's \$2.75 asked.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the five days ended July 3, 1936 were 2,889,000 lbs.; previous week, 3,155,000 lbs.; same week last year, 3,422,000 lbs.; from January 1 to July 3 this year, 110,303,000 lbs.; same period a year ago, 137,889,000 lbs.

Shipments of hides from Chicago for the five days ended July 3, 1936 were 2,886,000 lbs.; previous week, 4,130,000 lbs.; same week last year, 4,277,000 lbs.; from January 1 to July 3 this year, 104,076,000 lbs.; same period a year ago, 173,699,000 lbs.



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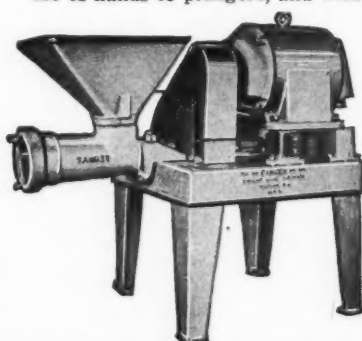
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238-240 S. 20th St. [Established 1875] NEWARK, N. J.

Up and Down the



MEAT TRAIL

Meat Packing 40 Years Ago

(From The National Provisioner, July 11, 1896.)

Market for dressed hogs was reported in demoralized condition. "Anything will be paid for pigs," Monroe Crane, jr., said, "but heavy hogs you cannot give away."

Choice to extra live steers were quoted at \$4.30@4.70 per cwt. at New York against \$5.35@5.80 at like period in 1895. Choice heavy native dressed beef was 7¼@7½ per lb., with dressed hogs weighing 160 lbs. and over quoted at 4¼@5½c.

Los Angeles reported having five slaughterhouses killing a total of 229,650 animals annually.

Bovril Ltd. was registered in England with a capital of 400,000 pounds sterling to carry on the manufacture of meat extract and other animal and vegetable substances.

Swift & Company declared regular quarterly dividend of \$1.50 per share.

Berth, Levi & Co. reported good demand in casing trade.

George N. Moreau, formerly manager for Swift Bros. at Laconia, N. H. and later manager for Philadelphia Beef Co., Philadelphia, left for Europe to represent Swift interests in Great Britain.

Charles Taylor, long a familiar figure on New York Produce Exchange and Chicago Board of Trade, became associated with Boyd, Lunham & Co., aiding in the absorption of Silberthorn's and Hatley's.

Moran Packing Co., Fort Madison, Ia., was reorganized with capital of \$50,000.

Meat Packing 25 Years Ago

(From The National Provisioner, July 18, 1911.)

Senate amendment to proposed Canadian reciprocity treaty, offered by Senator Cummins of Iowa, to put all Canadian meats and meat products on free list, was defeated.

Census reports for 1910 show 51,638,590 sheep and lambs on farms in United States. This compares with 61,503,713 in 1900.

John J. Felin & Co., Philadelphia, entered the New York trade with the purchase of Gomprecht Sausage Co., reported to be one of newest and best laid-out sausage plants in the country. T. L. Price, formerly in charge of Philadelphia territory of the S. & S. Company, was in charge. Felin introduced a cooked pork roll to the New York trade.

Edward Morris, president Morris & Co., returned with his family from trip abroad.

Morris Solinger, United Dressed Beef Co., sailed with his family for two months abroad.

Chicago News of Today

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 30,493 cattle, 4,637 calves, 36,582 hogs and 9,631 sheep.

Ben Jackson, provision department, Cudahy Bros. Co., Cudahy, Wis., visited in Chicago during the week.

Clarence Robert Lazerus, Inc., packinghouse product brokers, are greeting friends in new quarters at room 1190 Board of Trade bldg.

G. L. Childress, general manager, Houston Packing Co., Houston, Tex., and Mrs. Childress visited in Chicago during the week.

Laurance Armour, director of Armour and Company, sailed Monday for Europe. He will spend six weeks abroad visiting England, Scandinavia and other countries.

This being the season for fish stories, it is only fair to report that Paul Linn of Libby's caught the biggest fish on that Florida trip with Will Felin of Philadelphia and Fred Tobin of Rochester. Paul's fish weighed 85 lbs.

They are telling a good story on "Old Timer" Charley Dieckmann on his recent visit to Washington. Pulling up in front of a meat plant his taxi was bumped by a White House car containing Mrs. Roosevelt on her way to visit

a WPA sewing project. The First Lady solicitously inquired if "Old Timer" was hurt. He was not, and they had a fine chat. Will Charley now vote New Deal?

John W. Hall has returned from a vacation of several weeks at Battle Creek, with "Keep Well" still his motto.

Wilbur H. Turner, nationwide missionary for Heekin Can Co., was in Chicago this week. He says the drought damage is not as bad as reported.

William F. Mueller, Pacific Coast representative for John E. Smith's Sons Co., was a Chicago visitor last week en route to Buffalo headquarters.

New York News Notes

J. J. Wilke, margarine department, Wilson & Co., Chicago, visited in New York for a day before sailing on July 4 on the s.s. Santa Elena for Los Angeles. A. E. Nelson, New York district manager, and J. E. Gingher, sausage department, New York district office, Wilson & Co., visited the Cambridge, Mass., plant of the company last week.

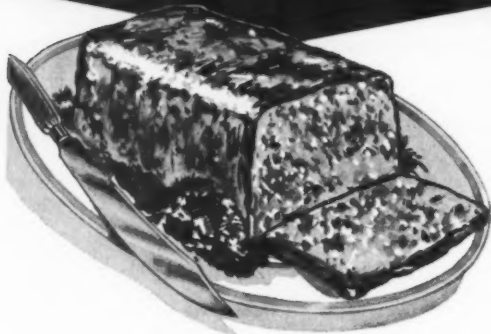
Christian Olsen, engineer at the plant of Charles R. Miller & Co., North

BEEF IN MOVING PICTURES

Modern methods of handling beef out of the cooler and into refrigerator cars are shown as part of a film produced by Armour and Company which is being exhibited at the Texas Centennial Exposition at Dallas, where an air-cooled theater seating 80 persons is in continuous operation. The film requires 10 minutes to run.



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WYNANTSKILL Ham Bags are close-knit to retain the ham juices ordinarily lost during processing. WYNANTSKILL Stockinettes pay for themselves in shrink reduction alone! TRY THEM! Ask for samples.

Money Saving Hints for Meat Processors

Hams smoked upside down in WYNANTSKILL Stockinettes pay bigger profits! How? Because the weight of the ham forces the meat into a more uniform shape, reducing the length of the shank. The close-fitting WYNANTSKILL Stockinette molds the ham, forces the butt into place, increases the weight of the center slices. Hams bring bigger returns, pay more profits. Order some WYNANTSKILL Ham Bags today and try this method that pays bigger profits!

Wynantskill MFG. CO.
TROY, NEW YORK
THE OLDEST STOCKINETTE MANUFACTURER IN THE FIELD.
REPRESENTED BY—Fred K. Higbie, 4178 Dearborn St., Chicago, Ill.; W. J. Newman, 1005 Pearl St., Alameda, Calif.; Murphy Sales, Adrian, Mich.; C. M. Ardisoni, 9942—41st Ave., Corona, L. I., N. Y.; Jos. W. Gates, 131 W. Oakdale Ave., Glenside, Pa.

F. C. ROGERS, INC.

NINTH AND NOBLE STREETS
PHILADELPHIA

BROKER PACKINGHOUSE PRODUCTS

HARRY K. LAX, General Manager

Member of New York Produce Exchange and Philadelphia Commercial Exchange

Quality FOR 83 YEARS!

FORBES Spices and Seasonings give sausage finer flavor, bring more profits. You can mix your own or buy a blend—and save money either way because FORBES gives you greater strength, more seasoning power.

Ask for samples!

FORBES SPICES
add the touch that means so much

JAS. H. FORBES TEA & COFFEE CO.

908-926 CLARK AVE. ST. LOUIS

SALES OFFICES:

302 Delaware, Kansas City, Mo.; 602 Merchants National Bank Bldg., Omaha, Nebr.; J. Grosjean, Niagara Frontier Food Terminal, Buffalo, N. Y.

Bergen, N. J., passed away suddenly on July 1. Mr. Olsen had been with the company for more than six years and his loss is keenly felt.

Vice president Paul C. Smith and W. L. Prentiss, margarine department, Swift & Company, Chicago, were visitors to New York last week.

Among vacationists at this time are H. D. Skellinger, beef inspector, Wilson & Co., New York district office, who is motoring with his daughter Audrey to the Thousand Islands; W. H. Hayward, smoked meat inspector, Wilson & Co., New York, who is spending a few weeks on Cape Cod; Miss D. Kaplan, district office, is at Swan Lake in the Catskills; Edward Kirby, New York district office, is camping in the Maine woods. William Merrins, sausage department, Wilson & Co., Harlem branch, is relaxing on a farm in New York state.

Treasurer Irving Blumenthal, United Dressed Beef Company, New York, left for the Pacific Coast early last week, from which point he will sail for Honolulu, returning to his activities after Labor Day.

The passenger list of the s.s. President Roosevelt, sailing July 8, included Dr. John R. Mohler, chief U. S. Bureau of Animal Industry, who heads a delegation attending the World's Poultry Congress at Berlin, July 31 to August 10.

Meat, fish and poultry seized and destroyed by the health department of the city of New York during the week ended July 4, 1936, were as follows: Meat—Brooklyn, 50 lbs.; Manhattan, 358 lbs.; Bronx, 8 lbs.; Queens, 12 lbs.; Richmond, 2 lbs.; Total, 430 lbs. Fish—Manhattan, 2 lbs.; Bronx, 13,750; Total, 13,752 lbs. Poultry—Brooklyn, 25 lbs.; Manhattan, 40 lbs.; Total, 65 lbs.



IN THE MEAT BUSINESS

Gov. Alf M. Landon of Kansas, on his Colorado vacation at Estes Park, cooks his own steaks at an out-door steak fry given in his honor.

Annual outing of employees of Hugo Nagle, Inc., Brooklyn, will be held on July 16 at Rockland Lake.

B. O. Gibbs, Brooklyn branch manager for John Morrell & Co. has been made branch house district superintendent for the entire metropolitan New York district. Gibbs, who has been connected with the Morrell branch in Brooklyn, North 10th St. and Kent ave., for over 23 years, will have supervisory charge over all Morrell branches in the New York metropolitan area, including the new branch on 14th st., Manhattan, which is now under construction. C. N. Glew, former branch manager at Mobile, Ala., and recently assistant manager under Gibbs, becomes manager at Brooklyn.

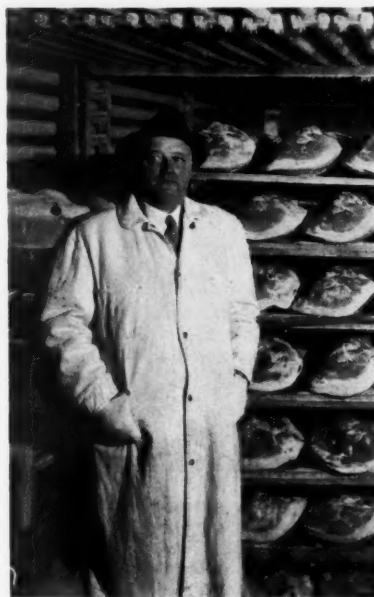
Chester W. Wood, manager for Swift & Company at New Brunswick, N. J., has retired after 46 years of service with the firm. Mr. Wood entered the employ of the North River Beef Co., New York City, in 1890. In 1893 he was sent to New Brunswick to take charge of the Swift branch there. Employees of the New Brunswick branch tendered him a banquet on June 28, date of his retirement.

OPERATING EXPERT PASSES

Harry C. Hunt, general superintendent, Cudahy Bros. Company, Cudahy, Wis., passed away on July 7 at his home in Milwaukee after an illness of several months. Death was due to arterio sclerosis. Harry Hunt was one of the keenest operating executives in the industry, as well as one of the best-beloved by employees and fellow operating men. He was keen on new and improved methods, was one of the first to adapt quick-freezing to hams, and was among the earliest users of aluminum paint. He had a merchandising mind, and was a valuable cooperator with the sales department in developing products and stimulating consumer interest. He was a believer in science in the industry, and the Cudahy Bros. laboratory was one of his many interests.

Born at Hamilton, Ont., in 1873, he devoted his life to packinghouse operation and its improvement. He was superintendent of the Harris Abattoir, Ltd., Winnipeg, and spent many years with Plankinton Packing Co., Milwaukee. In 1905 he went with the S. & S. Company at Kansas City and was later made superintendent of the Chicago plant. In 1917 he became superintendent of the Wilson & Co. plant at Albert Lea, Minn. In 1918 he took charge of the new Dold Packing Co. plant at Omaha, where he remained for 10 years. The last 10 years of his life was spent in charge of Cudahy Bros. Co. plant at Cudahy, Wis., where he developed his quick, freezing method for hams.

He leaves a widow and three sisters. Funeral services at Milwaukee on July 10 were attended by packinghouse representatives from many localities.



HARRY LOVED HIS HAMS

When Harry Hunt developed quick freezing of hams at low temperatures he was proud of the results obtained in quality product, saving in shrink and operating economies. He is seen here in his new low-temperature freezer. (See The National Provisioner, May 10, 1930.)

Countrywide News Notes

Tulsa Packing Plant, Sand Springs, Okla., has been purchased by a group headed by A. E. Le Sturgeon, formerly of Arkansas City, Kas. Plant formerly operated by C. W. and R. O. Brooks, associates of Mr. Le Sturgeon, will be merged with the new property under the name of Brooks Packing Co. A. E. Le Sturgeon is president; C. W. Brooks, vice president and R. O. Brooks, secretary. Capacity of new plant is to be 50 cattle and 50 hogs per day.

After 30 years in government service—all with the U. S. Bureau of Animal Industry—Dr. E. S. Dickey, inspector in charge at John Morrell & Co., Ottumwa, Ia., retired on July 1, and will enter the service of the Morrell company.

Edward L. Hruby has been transferred to St. Louis, Mo., from the Chicago office of Armour and Company's soap works.

G. W. Haaker, superintendent, Carstens Packing Co., Tacoma, Wash., has been spending his vacation in California. J. W. Marshall, master mechanic, is on an auto trip through the South.

Otto Finkbeiner, president, Little Rock Packing Co., Little Rock, Ark., accompanied the fifth annual "good will" tour staged by Little Rock Chamber of Commerce to 39 cities and towns in the final week of June. A stop was made at Memphis, Tenn., where a

parade was staged and a banquet given at Hotel Peabody. A 26-piece band accompanied the party, giving Otto an excellent opportunity to exercise his famous talents as a song leader.

Reynolds Packing Co., Union City, Tenn., has increased distribution of its Reelfoot meat products by motor truck to many towns in West Tennessee.

R. S. Young, formerly with Armour and Company, Kansas City, is the new superintendent of the Georgia Packing Co. plant, Thomasville, Ga.

George B. Alexander, pioneer in the cotton oil industry, and the third president of the national association, died recently at Greenville, Miss., at the age of 79. He had been actively engaged in the cotton oil business for more than 40 years.

Gould Baker, Swift & Co. salesman at Pittsburg, Kas., retired recently after 41 years service with the company. He was an old friend of sales manager W. H. Stelle, Hull & Dillon Packing Co., Pittsburg, and their paths of friendly competition had often crossed in various territories through the years.

Dr. W. V. Lambert, assistant professor of genetics, Iowa State College, Ames, Ia., has been selected to take charge of genetics investigations in the U. S. Bureau of Animal Industry. He takes up his work at Washington immediately.

Foster Beef Co., Manchester, N. H., formally opened its new wholesale coolers and sausage plant on July 12 and 13, with an attendance of several thousand customers and friends in the industry. President J. Foster and his staff have been working on plans for this plant addition for a long time, and are proud of the results. Special features are air-conditioned smokehouses and dry coil unit coolers in each refrigerated room, refrigeration being distributed through air ducts properly spaced for efficient operation in fresh meat and sausage departments. The plant includes all modern innovations and is under federal inspection.

MEAT PRODUCTION GAINS

Production of meat in the United States in the first half of 1936 has apparently been about 16 per cent larger than that in the same months last year, according to estimates by the Institute of American Meat Packers. These estimates are based on numbers of livestock dressed in federally-inspected plants and other U. S. Department of Agriculture figures.

Pork production in the first six months of 1936 has been approximately 20 per cent above that of the same period last year, and beef production this year is running about 19 per cent above the corresponding 1935 figures, the Institute says. The somewhat lower gain cited for meat as a whole, however, was influenced also by an apparent drop of about 5 per cent in lamb

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on July 9, 1936:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS, 300-500 lbs.:				
Choice	\$13.50@14.50		\$14.50@15.00	
Good	12.50@13.50		13.50@14.50	
Medium	11.00@12.50		11.50@13.00	
Common (plain)	10.00@11.00		10.50@11.50	
STEERS, 500-600 lbs.:				
Prime			15.00@15.50	
Choice	13.50@14.50		14.50@15.00	14.00@15.00
Good	12.50@13.50		13.50@14.50	13.50@14.00
Medium	11.00@12.50		11.50@13.00	12.00@13.50
Common (plain)	10.00@11.00		10.50@11.50	11.00@12.00
STEERS, 600-700 lbs.:				
Prime			15.00@15.50	
Choice	13.00@14.00		14.00@15.00	14.00@15.00
Good	12.00@13.00		13.00@14.00	13.50@14.00
Medium	11.00@12.00	11.50@12.50	12.00@13.00	12.00@13.50
STEERS, 700 lbs. up:				
Prime		14.00@14.50	14.50@15.00	
Choice	13.00@14.00	13.50@14.00	14.00@14.50	14.00@15.00
Good	12.00@13.00	12.50@13.50	13.00@14.00	13.50@14.00
COWS:				
Choice				
Good	10.50@11.50	11.00@11.50	10.50@11.50	10.50@11.50
Medium	9.50@10.50	10.00@11.00	9.50@10.50	10.00@10.50
Common	9.00@9.50	9.50@10.00	9.00@9.50	9.50@10.00
Fresh Veal:				
VEAL:				
Choice	13.00@14.00	14.00@15.00	14.50@16.00	13.00@14.00
Good	12.00@13.00	13.00@14.00	13.00@14.50	12.00@13.00
Medium	11.00@12.00	12.00@13.00	12.00@13.00	11.00@12.00
Common (plain)	10.00@11.00	11.00@12.00	11.00@12.00	10.00@11.00
CALF:				
Good	11.00@12.00		12.00@13.00	
Medium	9.50@11.00		10.00@12.00	
Common (plain)	9.00@9.50		9.50@10.00	
Fresh Lamb and Mutton:				
LAMBS, 38 lbs. down:				
Choice	20.00@21.00	21.00@22.00	21.00@22.00	19.00@20.00
Good	18.00@20.00	19.00@21.00	19.00@21.00	18.00@19.00
Medium	16.00@18.00	17.00@19.00	16.00@19.00	16.00@18.00
Common (plain)	14.00@16.00	15.00@17.00	15.00@17.00	13.00@15.00
LAMBS, 39-45 lbs.:				
Choice	20.00@21.00	21.00@22.00	21.00@22.00	19.00@20.00
Good	18.00@20.00	19.00@21.00	19.00@21.00	18.00@19.00
Medium	16.00@18.00	17.00@19.00	16.00@19.00	16.00@18.00
Common (plain)		16.00@17.00	15.00@17.00	13.00@15.00
LAMBS, 46-55 lbs.:				
Choice	20.00@21.00		21.00@22.00	
Good	18.00@20.00		20.00@21.00	
YEARLINGS, 40-55 lbs.:				
Choice				
Good		16.00@18.00		
Medium		14.00@16.00		
MUTTON, Ewe, 70 lbs. down:				
Good	10.00@11.00	11.00@12.00	11.00@12.00	9.00@10.00
Medium	7.00@10.00	9.00@11.00	8.00@11.00	8.00@9.00
Common (plain)	6.00@7.00	7.00@9.00	7.00@8.00	7.00@8.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	26.50@22.00	21.50@22.50	20.50@22.00	21.00@22.00
10-12 lbs. av.	19.00@20.50	21.00@22.00	20.00@21.00	20.00@21.00
12-15 lbs. av.	17.00@18.50	18.50@20.00	18.00@19.00	18.00@19.00
16-22 lbs. av.	15.00@16.00	17.50@18.50	16.00@17.50	15.50@17.00
SHOULDERS, N. Y. Style, Skinned:				
8-12 lb. av.	15.00@16.00		16.00@17.00	16.50@17.50
PICNICS:				
6-8 lb. av.		16.50@17.50		
BUTTS, Boston Style:				
4-8 lb. av.	18.00@20.00		19.00@20.00	19.00@20.00
SPARE RIBS:				
Half Sheets	10.50@11.50			
TRIMMINGS:				
Regular	10.00@10.50			

¹Includes heifers, 450 lbs. down at Chicago.

²Includes sides at Boston and Philadelphia.

³Includes "skins on" at New York and Chicago.

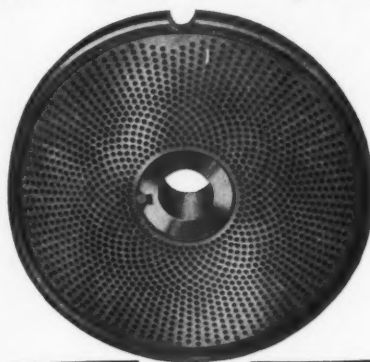
and mutton production, as compared with the first half of last year, and an increase of only about 1 per cent in veal production.

Pork production, despite increase shown over production in the first half of 1935, is still about 24 per cent lower than 1934 production in these months, and about 21 per cent below the latest five-year average of pork production in

the same months. On the other hand, the quantity of beef produced so far this year is 13 per cent above the corresponding five-year average, although two per cent lower than for same period, 1934.

Lard production in the first half of 1936 has jumped 33 per cent above the corresponding 1935 figure, but remains about 36 per cent below the five-year average for these months.

It's Guaranteed for 10 Years—The Famous C-D TRIUMPH Everlasting Plate for All Makes of Meat Grinders



If you have trouble with your grinder plates and knives, consult The Old Timer. Send for price lists and information.

Chas. W. Dieckmann

SPECIALTY MFRS. SALES CO.

2021 Grace St.
Chicago, Ill.



CD Cut-More Knives with changeable blades—
—The OK Knives with changeable blades—
Superior OK reversible plates. We can furnish plates with any size holes desired from 1/16-inch up. Special designs made to order.

LOSS LEADER SELLING

A drive for national and state legislation against loss-leader selling and providing for a retail markup of 6 per cent will be the next legislative move of the independent retail grocery trade, according to H. C. Petersen, secretary, National Association of Retail Grocers. Mr. Petersen made this suggestion in his annual report to the association at its recent convention at Dallas, Tex. Loss-leader selling and its control were also discussed by other convention speakers.

NEWS OF THE RETAILERS

George and A. M. Erdman opened City Market, Bamdon, Ore.

G. M. Carlson has purchased meat market of A. W. Shepard, 1419 E. 80th st., Seattle, Wash.

Edward Wallace & Son, Inc., has engaged in meat business at Gross Point, Mich.

Ralph Ford purchased Baltzer Food Shop, 119 So. James st., from J. Amuel Baltzer, Ludington, Mich.

Franklin Meat Market is opening at Plymouth, Wis.

Morton Smith purchased Davenport's meat market at 335 Center st., Ashtabula, O.

New meat market will open at 407 So. Adams st., Peoria, Ill., owned by Grogan Bros., Chicago, to be known as Lincoln market.

H. G. Kramer bought business of Wessell Haack, known as Wellsburg meat market, Wellsburg, Ia.

Valley Market of J. M. Baker, Auburn, Wash., was destroyed by fire.

R. M. Peile purchased the Peoples Market, Kent, Wash.

National Meat Market has moved from 822 to 550 Pittsburgh st., Springdale, Pa.

RETAIL MEAT PRICES

Average of semi-monthly prices at New York and Chicago for all-grades of pork and good grade of other meats in mostly cash and carry stores.

NEW YORK. CHICAGO.

	June 30, 1936	June 30, 1936	June 30, 1936	June 30, 1936	June 30, 1936	June 30, 1936	June 30, 1936
Beef:							
Porterhouse steak	43	46	41	40	43	35	
Sirloin steak	36	40	34	35	38	30	
Round steak ¹	35	39	33	30	34	25	
Rib roast, 1st 6 cuts	29	33	26	27	30	22	
Chuck roast	22	25	18	20	24	15	
Plate beef	14	16	10	14	16	9	
Lamb:							
Legs	29	27	26	29	26	25	
Loin chops	48	37	45	45	37	38	
Rib chops	41	31	37	40	32	34	
Stewing	15	12	11	17	14	12	
Pork:							
Chops, center cuts	35	36	27	33	35	27	
Bacon, strips	38	38	26	36	36	25	
Bacon, sliced	43	43	29	41	42	30	
Hams, whole	33	29	23	29	26	22	
Picnics, smoked	23	24	14	22	23	14	
Lard	17	21	12	14	18	10	
Veal:							
Cutlets	44	43	37	37	36	29	
Loin chops	36	35	30	32	31	23	
Rib chops	32	30	26	28	27	20	
Stewing (breast)	16	17	11	14	14	9	

¹Top round at New York.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, July 8, 1936, or nearest previous date:

	Sales. High. Low. — Close. —	Week Ended. July 8. —	July 8. —	July 8. —	July 8. —
Amal. Leather	900	3 1/2	3 1/2	3 1/2	3
Do. Pfd.	400	49	49	49	47 1/2
Amer. H. & L.	2,900	5 1/2	5 1/2	5 1/2	5 1/2
Do. Pfd.	400	33 1/2	33	33 1/2	35 1/2
Amer. Stores	800	27	26 1/2	26 1/2	28 1/2
Armour Ill.	7,650	4 1/2	4 1/2	4 1/2	4 1/2
Do. Pfd.	700	71	71	71	70 1/2
Do. Del. Pfd.	200	107 1/2	107 1/2	107 1/2	107 1/2
Beechnut Pack.	800	94	93 3/4	94	94
Bohack, H. C.					5 1/2
Do. Pfd.					35 1/2
Chick. Co. Oil.	3,200	25	23 1/2	25	20 1/2
Childs Co.	800	8	7 1/2	7 1/2	8 1/2
Cudahy Pack.					36 1/2
First Nat. Strs.	2,000	47 1/2	47 1/2	47 1/2	47 1/2
Gen. Foods	5,700	41 1/2	40 1/2	40 1/2	41 1/2
Gobel Co.	3,000	4 1/2	4 1/2	4 1/2	4 1/2
Gr.A&P 1stPfd.					126
Do. New.	110	114	113 1/2	113 1/2	112 1/2
Hornell, G. A.					19
Hygrade Food.	1,000	3 1/2	3 1/2	3 1/2	3 1/2
Kroger G. & B.	6,100	19 1/2	19 1/2	19 1/2	19 1/2
Libby McNell.	2,850	8	8	8	8 1/2
Mickelberry Co.	850	3 1/2	3 1/2	3 1/2	3 1/2
M. & H. Pfd.	80	6 1/2	6 1/2	6 1/2	6 1/2
Morrell & Co.	200	45	45	45	45
Nat. Leather.	300	1 1/2	1 1/2	1 1/2	1 1/2
Nat. Tea.	1,100	8	8	8	8 1/2
Proc. & Gamb.	4,300	46 1/2	45 1/2	45 1/2	46
Do. Pr. Pfd.	130	118 1/2	118 1/2	118 1/2	118 1/2
Rath Pack.					22
Safeway Strs.	1,100	30 1/2	30 1/2	30 1/2	30 1/2
Do. 6% Pfd.	10	110 1/2	110 1/2	110 1/2	110 1/2
Do. 7% Pfd.	10	112 1/2	112 1/2	112 1/2	110 1/2
Stahl Meyer					2 1/2
Swift & Co.	4,700	21 1/2	21	21 1/2	20 1/2
Do. Intl.	2,500	30 1/2	30 1/2	30 1/2	30 1/2
U. S. Leather.	600	6 1/2	6 1/2	6 1/2	7
Do. A.	3,600	11 1/2	10 1/2	11 1/2	12 1/2
Do. Pr. Pfd.					84 1/2
Wesson Oil	10,700	34 1/2	34 1/2	34 1/2	35
Do. Pfd.	300	80 1/2	80 1/2	80 1/2	80 1/2
Wilson & Co.	5,700	7 1/2	7 1/2	7 1/2	7 1/2
Do. Pfd.	200	74 1/2	74 1/2	74 1/2	73 1/2

Slaughtering Plant For Sale

Government Inspected Slaughtering Plant, adapted for the killing of beef, lamb and veal. Every modern facility. Conveniently located in New Jersey.

Presently operating. Price reasonable to quick buyer.

BOX FS-414

THE NATIONAL PROVISIONER

300 Madison Ave., New York City

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef		Cor. week,	
Week ended		1935	
July 8, 1935.			
Prime native steers—		18 1/2 @ 19 1/2	
400-600	15 1/2 @ 16	18 1/2 @ 19 1/2	
600-800	15 @ 15 1/2	18 1/2 @ 19 1/2	
800-1000	14 @ 14 1/2	18 1/2 @ 19	
Good native steers—			
400-600	14 1/2 @ 15 1/2	16 1/2 @ 17 1/2	
600-800	14 @ 14 1/2	16 1/2 @ 17 1/2	
800-1000	13 1/2 @ 14	17 @ 18	
Medium steers—			
400-600	13 1/2 @ 14 1/2	15 @ 16	
600-800	13 @ 13 1/2	16 @ 16 1/2	
800-1000	12 1/2 @ 13 1/2	16 1/2 @ 17	
Heifers, good, 400-600	13 @ 14	15 @ 16 1/2	
Cows, 400-600	9 @ 10	10 @ 13	
Hind quarters, choice		@ 20 1/2	
Fore quarters, choice		@ 19 1/2	

Beef Cuts

Steer loins, prime	@ 29	unquoted
Steer loins, No. 1	@ 28	@ 36
Steer loins, No. 2	@ 25	@ 31
Steer short loins, prime	@ 41	unquoted
Steer short loins, No. 1	@ 36	@ 50
Steer short loins, No. 2	@ 31	@ 41
Steer loin ends (hips)	@ 21	@ 23
Steer loin ends, No. 2	@ 20	@ 22
Cow loins	@ 17	@ 20
Cow short loins	@ 19	@ 28
Cow loin ends (hips)	@ 15	@ 17
Steer ribs, prime	@ 19	unquoted
Steer ribs, No. 1	@ 18	@ 24
Steer ribs, No. 2	@ 17	@ 23
Cow ribs, No. 2	@ 12	@ 16
Cow ribs, No. 3	@ 11	@ 15
Steer rounds, prime	@ 15 1/2	unquoted
Steer rounds, No. 1	@ 13 1/2	@ 16 1/2
Steer rounds, No. 2	@ 15	@ 16
Steer chucks, prime	@ 11 1/2	unquoted
Steer chucks, No. 1	@ 11	@ 14 1/2
Steer chucks, No. 2	@ 10 1/2	@ 13 1/2
Cow rounds	@ 13	@ 13 1/2
Cow chucks	@ 9 1/2	@ 11
Steer plates	@ 8 1/2	@ 12 1/2
Medium plates	@ 8	@ 12
Briskets, No. 1	@ 11 1/2	@ 16 1/2
Steer navel ends	@ 10 1/2	@ 10 1/2
Cow navel ends	@ 7	@ 8 1/2
Fore shanks	@ 6	@ 6
Hind shanks	@ 6	@ 6
Strip loins, No. 1, bbls.	@ 45	@ 65
Strip loins, No. 2	@ 35	@ 55
Sirloin butts, No. 1	@ 28	@ 28
Sirloin butts, No. 2	@ 19	@ 22
Beef tenderloins, No. 1	@ 50	@ 75
Beef tenderloins, No. 2	@ 45	@ 55
Rump butts	@ 12 1/2	@ 15
Flank steaks	@ 18	@ 22
Shoulder chucks	@ 13	@ 13
Hanging tenderloins	@ 12	@ 14
Insides, green, 5@8 lbs.	@ 15 1/2	@ 14 1/2
Outsides, green, 5@6 lbs.	@ 15	@ 12 1/2
Knuckles, green, 5@6 lbs.	@ 15 1/2	@ 14 1/2

Beef Products

Brains (per lb.)	@ 5	@ 7
Hearts	@ 9	@ 12 1/2
Tongues	@ 18	@ 21
Sweetbreads	@ 15	@ 27
Ox-tail, per lb.	@ 6	@ 10
Fresh tripe, plain	@ 9	@ 10
Fresh tripe, H. C.	@ 11 1/2	@ 12 1/2
Livers	@ 18	@ 16
Kidneys, per lb.	@ 10	@ 10 1/2

Veal

Choice carcass	@ 15	14 @ 15
Good carcass	@ 13	@ 14
Good saddles	@ 17	@ 18
Good racks	@ 11	@ 13
Medium racks	@ 10	@ 11

Veal Products

Brains, each	@ 9 1/2	@ 10
Sweetbreads	@ 35	@ 38
Calf livers	@ 35	@ 38

Lamb

Choice lambs	@ 21	@ 18
Medium lambs	@ 19	@ 16
Choice saddles	@ 25	@ 20
Medium saddles	@ 20	@ 18
Choice fores	@ 19	@ 14
Medium fores	@ 17	@ 12
Lamb fries, per lb.	@ 32	@ 32
Lamb tongues, per lb.	@ 15	@ 15
Lamb kidneys, per lb.	@ 20	@ 20

Mutton

Heavy sheep	@ 6	@ 5
Light sheep	@ 10	@ 9
Heavy saddles	@ 8	@ 8
Light saddles	@ 12	@ 11
Heavy fores	@ 4	@ 4
Light fores	@ 8	@ 5
Mutton legs	@ 15	@ 10
Mutton loins	@ 8	@ 8
Mutton stew	@ 6	@ 4
Sheep tongues, per lb.	@ 12 1/2	@ 12 1/2
Sheep heads, each	@ 10	@ 10

Fresh Pork, Pork Products

Pork loins, 8@10 lbs. av.	@ 22	@ 25
Picnics	@ 16 1/2	@ 16 1/2
Skinless shoulders	@ 16	@ 17
Tenderloins	@ 28	@ 32
Spare ribs	@ 11 1/2	@ 12 1/2
Back fat	@ 11	@ 15
Boston butts	@ 20	@ 23
Boneless butts, cellar		
trim, 2@4	@ 24 1/2	@ 26
Hocks	@ 10	@ 11
Tails	@ 9	@ 10
Neck bones	@ 3 1/2	@ 5
Slip bones	@ 13	@ 11
Blade bones	@ 12 1/2	@ 13
Pigs' feet	@ 4	@ 4
Kidneys, per lb.	@ 10	@ 10
Livers	@ 8	@ 11
Brains	@ 12	@ 10
Ears	@ 4	@ 5
Snouts	@ 6	@ 7
Heads	@ 7	@ 8
Chitterlings	@ 5	@ 5

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@ 25	@ 25
Country style sausage, fresh in link	@ 20 1/2	@ 20 1/2
Country style sausage, fresh in bulk	@ 18 1/2	@ 18 1/2
Country style sausage, smoked	@ 22 1/2	@ 22 1/2
Frankfurters, in sheep casings	@ 23 1/2	@ 23 1/2
Frankfurters, in hog casings	@ 21 1/2	@ 21 1/2
Bologna in beef bungs, choice	@ 17 1/2	@ 17 1/2
Bologna in beef middles, choice	@ 18 1/2	@ 18 1/2
Liver sausage in beef rounds	@ 19 1/2	@ 19 1/2
Liver sausage in hog bungs	@ 18 1/2	@ 18 1/2
Smoked liver sausage in hog bungs	@ 19 1/2	@ 19 1/2
Head cheese	@ 17 1/2	@ 17 1/2
New England luncheon specialty, choice	@ 19 1/2	@ 19 1/2
Mixed luncheon specialty, choice	@ 19 1/2	@ 19 1/2
Tongue sausage	@ 28	@ 28
Blood sausage	@ 17	@ 17
Souse	@ 18	@ 18
Polish sausage	@ 23 1/2	@ 23 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs	@ 39	@ 39
Thuringer cervelat	@ 19	@ 19
Farmer	@ 26	@ 26
Holsteiner	@ 25	@ 25
B. C. salami, choice	@ 35	@ 35
Milano salami, choice in hog bungs	@ 41	@ 41
B. C. salami, new condition	@ 31	@ 31
Friseses, choice, in hog middles	@ 37	@ 37
Genoa style salami, choice	@ 44	@ 44
Pepperoni	@ 34	@ 34
Mortadella, new condition	@ 22	@ 22
Capicola	@ 60	@ 60
Italian style hams	@ 95	@ 95
Virginia hams	@ 40 1/2	@ 40 1/2

SAUSAGE MATERIALS

(F. O. B. CHICAGO.)

Regular pork trimmings	10 @ 10 1/2	@ 10 1/2
Special lean pork trimmings	16 1/2 @ 17	@ 17
Extra lean pork trimmings	17 1/2 @ 18	@ 18
Pork cheek meat	@ 11	@ 11
Pork hearts	7 @ 7 1/2	@ 7 1/2
Pork livers	7 @ 7 1/2	@ 7 1/2
Native boneless bull meat (heavy)	@ 12	@ 12
Shank meat	@ 9 1/2	@ 9 1/2
Boneless chucks	@ 9 1/2	@ 9 1/2
Beef trimmings	@ 8 1/2	@ 8 1/2
Beef cheeks (trimmed)	@ 8 1/2	@ 8 1/2
Dressed canners, 350 lbs. and up	@ 7 1/2	@ 7 1/2
Dressed cutter cows, 400 lbs. and up	@ 8	@ 8
Dr. Bologna bulls, 600 lbs. and up	@ 9 1/2	@ 9 1/2
Pork tongues, canner trim, 8. P.	@ 12 1/2	@ 12 1/2

SAUSAGE IN OIL

Bologna style sausage, in beef rounds—		
Small tins, 2 to crate	\$6.50	
Frankfurt style sausage, in sheep casings—		
Small tins, 2 to crate	\$7.50	
Smoked link sausage, in hog casings—		
Small tins, 2 to crate	\$6.75	

BARRELED PORK AND BEEF

Meat pork, regular	@ 28.00	@ 28.00
Family back pork, 24 to 34 pieces	@ 29.00	@ 29.00
Family back pork, 35 to 45 pieces	@ 28.00	@ 28.00
Clear back pork, 40 to 50 pieces	@ 23.50	@ 23.50
Clear plate pork, 25 to 35 pieces	@ 20.50	@ 20.50
Round pork	@ 26.00	@ 26.00
Brisket pork	@ 29.00	@ 29.00
Plate beef	@ 18.50	@ 18.50
Extra plate beef, 200-lb. bbls.	@ 19.00	@ 19.00

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$19.50	
Lamb tongue, short cut, 200-lb. bbl.	51.50	
Regular tripe, 200-lb. bbl.	19.00	
Honeycomb tripe, 200-lb. bbl.	22.00	
Pocket honeycomb tripe, 200-lb. bbl.	25.00	

DRY SALT MEATS

Clear bellies, 14@16 lbs.	@ 13 1/2	@ 13 1/2
Clear bellies, 18@20 lbs.	@ 13 1/2	@ 13 1/2
Rib bellies, 25@30 lbs.	@ 12 1/2	@ 12 1/2
Fat backs, 10@12 lbs.	@ 10 1/2	@ 10 1/2
Fat backs, 14@16 lbs.	@ 10 1/2	@ 10 1/2
Regular plates	@ 10 1/2	@ 10 1/2
Jowl butts	@ 11 1/2	@ 11 1/2

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment paper	26 1/2 @ 27 1/2	
Fancy skd. hams, 14@16 lbs., parchment paper	26 1/2 @ 27 1/2	
Standard reg. hams, 14@16 lbs., plain	25 1/2 @ 26 1/2	
Picnics, 4@8 lbs., short shank, plain	19 @ 20	
Picnics, 4@8 lbs., long shank, plain	18 @ 19	
Fancy bacon, 6@8 lbs., parchment paper	29 1/2 @ 30 1/2	
Standard bacon, 6@8 lbs., plain	26 @ 27	
No. 1 beef ham sets, smoked—		
Insides, 8@12 lbs.	30 @ 31	
Outsides, 5@9 lbs.	27 @ 28	
Knuckles, 5@9 lbs.	28 @ 29	
Cooked hams, choice, skin on, fattened	@ 41 1/2	
Cooked hams, choice, skinless, fattened	@ 43 1/2	
Cooked picnics, skin on, fattened	@ 26 1/2	
Cooked picnics, skinless, fattened	@ 27 1/2	
Cooked loin roll, smoked	@ 48	

LARD

Prime steam, cnsb. Bd. Trade	@ \$10.90	
Prime steam, loose, Bd. Trade	@ 10.30	
Refined lard, tierces, f.o.b. Chgo.	@ 11 1/2	
Kettle rend., tierces, f.o.b. Chgo.	@ 11 1/2	
Leaf, kettle rendered, tierces, f.o.b. Chgo.	@ 12 1/2	
Neutral in tierces, f.o.b. Chgo.	@ 13	
Compound, veg., tierces, c.a.f.	@ 11	

OLEO OIL AND STEARINE

Extra oleo oil	8 1/2 @ 8 1/2	
Prime No. 2 oleo oil	7 1/2 @ 7 1/2	
Prime oleo stearine, edible	8 1/2 @ 8 1/2	

TALLOW AND GREASES

Edible tallow	7 1/2 @ 7 1/2	
Prime packers' tallow	6 1/2 @ 6 1/2	
No. 1 tallow, 10% f.f.a.	@ 5 1/2	
Special tallow	5 1/2 @ 5 1/2	
Choice white grease	6 1/2 @ 6 1/2	
A-White grease, maximum 4% acid	@ 6	
B-White grease, maximum 5% acid	@ 5 1/2	
Yellow grease, 10@15%	@ 5 1/2	
Brown grease, 40% f.f.a.	5 1/2 @ 5 1/2	

ANIMAL OILS

Prime Edible	@ 13 1/2	
Prime Inedible	@ 11 1/2	
Headlight Burning Oil	@ 11 1/2	
Prime W. S.	@ 11 1/2	
Extra W. S.	@ 11 1/2	
Extra Lard Oil	@ 10 1/2	
Extra No. 1	@ 9 1/2	
No. 1 Lard Oil	@ 9 1/2	
No. 2 Lard Oil	@ 9 1/2	
Acidless Tallow	@ 9 1/2	
20° Neatsfoot	@ 16 1/2	
Pure Neatsfoot (drums)	@ 12	
Special Neatsfoot	@ 10 1/2	
Extra Neatsfoot	@ 9 1/2	
No. 1 Neatsfoot	@ 9 1/2	

Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt	8 1/2 @ 8 1/2	
White deodorized, in bbls., f.o.b. Chgo.	10 1/2 @ 10 1/2	
Yellow deodorized	10 1/2 @ 10 1/2	
Soap stock, 50% f.f.a., f.o.b. mills	1 1/2 @ 1 1/2	
Soya bean oil, f.o.b. mills	7 1/2 @ 7 1/2	
Corn oil, in tanks, f.o.b. mills	@ 9 1/2	
Cocanut oil, seller's tanks, f.o.b. coast	3 1/2 @ 3 1/2	
Refined in bbls., f.o.b. Chicago	11 @ 11 1/2	

OLEOMARGARINE

(F. O. B. CHICAGO.)

White domestic vegetable margarine	@ 14	
White animal fat margarine, in 1 lb. cartons, rolls or prints	@ 14	
Nut, 1-lb. cartons	@ 11	
Puff paste	@ 12 1/2	

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Hams
Bacon
Lard
Delicatessen

CURING MATERIALS

	Cwt.	Sacks.
Nitrite of soda (Chgo. w'has. stock):		
1 to 4 bbls. delivered in Chicago.....	\$9.40	
5 or more bbls. delivered in Chicago.....	9.25	
Salt, 1 to 4 bbls. f.o.b. N. Y.:		
Dbl. refined granulated.....	6.25	6.15
Small crystals.....	7.25	7.15
Medium crystals.....	7.50	7.50
Large crystals.....	8.00	7.75
Dbl. refd. gran. nitrate of soda.....	3.62½	3.25
Salt, per ton, in minimum car of 80,000		
lbs. only, f.o.b. Chicago:		
Granulated.....	\$ 6.996	
Medium, air dried.....	9.496	
Medium, kiln dried.....	10.996	
Rock.....	6.782	
Sugar—		
Raw, 96 basis, f.o.b. New Orleans.....	@3.70	
Second sugar, 90 basis.....	None	
Standard gran., f.o.b. refiners (2%)..	@5.00	
Packers' curing sugar, 100 lb. bags,		
f.o.b. Reserve, La., less 2%.....	@4.50	
Packers' curing sugar, 250 lb. bags,		
f.o.b. Reserve, La., less 2%.....	@4.40	

SPICES

	Whole.	Ground.
	Per lb.	Per lb.
Allspice Prime.....	16½	18
Resifted.....	17	18½
Chili Pepper, Fancy.....	23	24
Chili Powder, Fancy.....	22	23
Cloves, Amboy.....	22	20
Madagascar.....	16½	19½
Zanzibar.....	16	19
Ginger, Jamaica.....	17	19½
African.....	14½	16
Mace, Fancy Banda.....	65	70
East India.....	60	65
E. I. & W. I. Blend.....	57	62
Mustard Flour, Fancy.....	22½	23
No. 1.....	23	24
Nutmeg, Fancy Banda.....	23	24
East India.....	19	20
E. I. & W. I. Blend.....	17½	19
Paprika, Extra Fancy.....	24	25
Fancy.....	22½	23
Hungarian.....	27½	28
Pepina Sweet Red Pepper.....	26½	27
Pimexco (220-lb. bbls.).....	27½	28
Pepper, Cayenne.....	21	22
Red Pepper, No. 1.....	16	17
Pepper, Black Alepp.....	10½	12
Black Lampong.....	6½	8½
Black Tellicherry.....	11½	13
White Java Muntok.....	12	13½
White Singapore.....	11½	13
White Packers.....	13	14

SEEDS AND HERBS

	Whole.	Ground.
	Sausage.	for
Caraway Seed.....	10½	12½
Celery Seed, French.....	22	26
Cominos Seed.....	18½	16
Coriander Morocco Bleached.....	9½	10
Coriander Morocco Natural No. 1.....	8	10
Mustard Seed, Cal. Yellow.....	8½	10½
American.....	7½	9½
Marjoram, French.....	23	27
Oregano.....	11	14
Sage, Dalmation Fancy.....	9½	11½
Dalmation No. 1, Fancy.....	9	10½

SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 190 pack.....	@18
Domestic rounds, 140 pack.....	@26
Export rounds, wide.....	@36
Export rounds, medium.....	@20
Export rounds, narrow.....	@23
No. 1 weasands.....	@ 3
No. 2 weasands.....	@ 1
No. 1 bungs.....	@ 9
No. 2 bungs.....	@ 5
Middles, regular.....	@28
Middles, select, wide, 2@2½ in.....	@40
Middles, select, extra wide, 2½ in. and over.....	@60
Dried bladders:	
12-15 in. wide, flat.....	.70
10-12 in. wide, flat.....	.60
8-10 in. wide, flat.....	.45
6-8 in. wide, flat.....	.25
Hog casings:	
Narrow, per 100 yds.....	2.25
Narrow, special, per 100 yds.....	2.10
Medium, regular.....	1.85
Wide, per 100 yds.....	1.20
Extra wide, per 100 yds.....	1.00
Export bungs.....	.25
Large prime bungs.....	.18
Medium prime bungs.....	.10
Small prime bungs.....	.08
Middles, per set.....	.15
Stomachs.....	.08

COOPERAGE

Ash pork barrels, black hoops.....	\$1.40	@1.42½
Ash pork barrels, galv. hoops.....	1.47½	@1.50
Oak pork barrels, black hoops.....	1.30	@1.32½
Oak pork barrels, galv. hoops.....	1.37½	@1.40
White oak ham tierces.....	2.27½	@2.30
Red oak lard tierces.....	2.02½	@2.05
White oak lard tierces.....	2.12½	@2.15

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, 1300-lb.....	@ 8.75
Steers, plain and medium.....	6.75 @ 7.90
Cows, fat.....	6.00 down
Cows, low cutter and cutter.....	3.75 @ 5.00
Bulls, sausage.....	5.00 @ 6.50

LIVE CALVES

Vealers, choice.....	@10.00
Vealers, medium.....	@ 8.65
Vealers, plain.....	5.50 @ 6.75

LIVE LAMBS

Lambs, choice.....	@11.75
Lambs, good.....	@11.00
Lambs, plain and medium.....	8.00 @ 9.50

LIVE HOGS

Hogs, 196-lb. av.....	@11.30
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DRESSED BEEF

City Dressed.

Choice, native, heavy.....	@15½
Choice, native, light.....	@15½
Native, common to fair.....	@13½

Western Dressed Beef.

Native steers, 600@800 lbs.....	@15
Native choice yearlings, 440@600 lbs.....	@15
Good to choice heifers.....	@13
Good to choice cows.....	@12
Common to fair cows.....	9½ @10½
Fresh bologna bulls.....	@12

BEEF CUTS

	Western.	City.
No. 1 ribs.....	20 @22	20 @23
No. 2 ribs.....	17 @19	18 @19
No. 3 ribs.....	15 @16	16 @17
No. 1 loins.....	28 @30	25 @30
No. 2 loins.....	24 @27	22 @24
No. 3 loins.....	20 @23	20 @21
No. 1 hinds and ribs.....	16½ @18	17 @20
No. 2 hinds and ribs.....	15 @16	16 @16½
No. 1 rounds.....	@14	14½ @15
No. 2 rounds.....	@13	@14
No. 3 rounds.....	@12	@12½
No. 1 chucks.....	11½ @13	@13
No. 2 chucks.....	10 @11	@12
No. 3 chucks.....	9 @10	10½ @11
Bolognas.....	11½ @13½	
Rolls, reg. 6@8 lbs. av.....	23 @25	23 @25
Rolls, reg. 4@6 lbs. av.....	18 @20	18 @20
Tenderloins, 4@6 lbs. av.....	50 @60	50 @60
Tenderloins, 5@6 lbs. av.....	50 @60	50 @60
Shoulder clods.....	12 @14	12 @14

DRESSED VEAL

Good.....	@16
Medium.....	@15
Common.....	@13

DRESSED SHEEP AND LAMBS

Lambs, prime to choice.....	@23
Lambs, good.....	@21
Lambs, medium.....	@21
Sheep, good.....	@14
Sheep, medium.....	8 @12

DRESSED HOGS

Hogs, good and choice (90-140 lbs.).....	\$16.00 @17.00
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FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.....	@22
Pork tenderloins, fresh.....	@30
Pork tenderloins, frozen.....	@28
Shoulders, Western, 10@12 lbs. av.....	@17
Butts, boneless, Western.....	@20
Butts, regular, Western.....	@19
Hams, Western, fresh, 10@12 lbs. av.....	@22
Picnic hams, West. fresh, 6@8 lbs. av.....	@17
Pork trimmings, regular 50% lean.....	@11
Spareribs.....	@12

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	26½ @27½
Regular hams, 10@12 lbs. av.....	26½ @27½
Regular hams, 12@14 lbs. av.....	26 @27
Skinned hams, 10@12 lbs. av.....	28 @29
Skinned hams, 12@14 lbs. av.....	27½ @28½
Skinned hams, 16@18 lbs. av.....	27½ @28½
Skinned hams, 18@20 lbs. av.....	27 @28
Picnics, 4@6 lbs. av.....	20 @21
Picnics, 6@8 lbs. av.....	19 @20
City pickled bellies, 8@12 lbs. av.....	22 @24
Bacon, boneless, Western.....	30 @31
Bacon, boneless, city.....	29 @30
Rollerbacon, 8@10 lbs. av.....	21½ @22½
Beef tongue, light.....	21 @22
Beef tongue, heavy.....	24 @25

FANCY MEATS

Fresh steer tongues, untrimmed.....	14c a pound
Fresh steer tongues, 1 c. trimmed.....	28c a pound
Sweetbreads, beef.....	35c a pound
Sweetbreads, veal.....	70c a pair
Beef kidneys.....	12c a pound
Mutton kidneys.....	4c each
Livers, beef.....	29c a pound
Oxtails.....	14c a pound
Beef hanging tenders.....	23c a pound
Lamb fries.....	12c a pair

BUTCHERS' FAT

Shop fat.....	@2.00 per cwt.
Breast fat.....	@2.50 per cwt.
Edible suet.....	@4.00 per cwt.
Inedible suet.....	@3.00 per cwt.

GREEN CALFSKINS

	5-9	9½-12½	12½-14	14-18	18 up
Prime No. 1 veals.....	18	1.95	2.00	2.05	2.20
Prime No. 2 veals.....	17	1.75	1.80	1.85	1.90
Buttermilk No. 1.....	15	1.65	1.70	1.75	1.80
Buttermilk No. 2.....	14	1.50	1.55	1.60	1.65
Branded grubby.....	8	.80	.85	.90	.95
Number 3.....	8	.80	.85	.90	.95

BONES AND HOOFES

	Per ton.
Round shins, heavy.....	\$75.00
Light.....	60.00
Flat shins, heavy.....	55.00
Light.....	50.00
White hoofs.....	75.00
Black and striped hoofs.....	40.00

PRODUCE MARKETS

BUTTER.

	Chicago.	New York.
Creamery (92 score).....	@33½	33½ @34
Creamery (90-91 score).....	@32	33 @33½
Creamery firsts (88-89 score).....	@30½	32½ @33

EGGS.

Extra firsts.....	21½ @22
Firsts, fresh.....	20 @21½
Standards.....	23½ @24

LIVE POULTRY.

Fowls.....	12 @18	17 @21½
Broilers.....	14 @17	17 @25
Fryers.....	18 @21	
Chickens, spring.....	21 @25	
Turkeys.....	18 @20	18 @20
Ducks.....	9 @16	9 @13
Geese.....	9 @15	8 @10

DRESSED POULTRY.

Fryers, 31-42, frozen.....	24½ @26	@26
Roasters, 43-54, frozen.....	25½ @26½	@27
Roasters, 55 & up, frozen.....	27½ @31	29 @31½
Fowls, 31-47, fresh.....	18 @19	19 @20
48-59, fresh.....	20 @21	21 @22
60 and up, fresh.....	22 @22½	@23

BUTTER AT FIVE MARKETS

Wholesale prices 92 score butter at Chicago, New York, Boston, Philadelphia and San Francisco, week ended July 2, 1936:

	June 26	27	29	30	July 1	2
Chicago.....	30½	30½	30½	30½	30½	31½
New York.....	30½	30½	31	31	31	31½
N. Y.....	31½	31½	31½	31½	31½	32
Phila.....	31½	31½	31½	31½	31½	32
San Fran.....	33½	33½	34	34	34	34

Wholesale prices carlots—fresh centralized—@ score at Chicago:

30½	30½	30½	30½	30½	31½
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Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	—Since Jan. 1—
Chicago	51,352	58,314	65,712	1,685,531
N. Y.	59,078	67,793	52,652	1,808,401
Boston	20,080	22,207	23,952	619,190
Phila.	17,210	19,442	15,057	566,155
Total	147,720	167,756	157,973	4,674,277

Cold storage movement (lbs.):

	In	Out	On hand	Same week day
	July 2.	July 2.	July 3.	last year.
Chicago	383,509	13,149	17,626,217	28,357,309
New York	301,629	211,314	8,456,245	13,506,639
Boston	43,691	27,601	3,533,938	4,050,192
Phila.	94,260	31,007	2,417,846	4,155,918
Total	823,089	283,071	32,034,246	50,100,577

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F. C. Rogers, Philadelphia



Main Office and Packing Plant
Austin, Minnesota

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Week ending July 11, 1936

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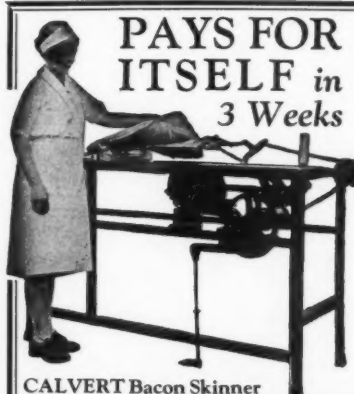
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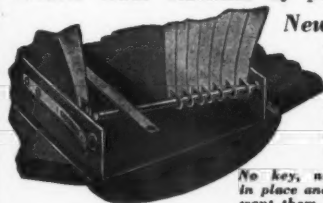
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